

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Baking and Pastry Arts Management

2013

Baking and Pastry Arts Management Business Plan

Fanshawe College

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Table of Content

1.0 Program Specifications

2.0 Executive Summary

3.0 Academic Programs and Quality

- CVS Application

- 3.01 Program Description *Appendix B*
- 3.02 Curriculum *Appendix F*
- 3.03 Curriculum Design & Delivery
- 3.04 Vocational Program Mapping *Appendix A: Form 1*
- 3.05 Employability Skills Learning Outcomes *Appendix A: Form 2*
- 3.06 Ministry form for Weighting Purposes *Appendix E*
- 3.07 Relationship to Professional or Licensing Bodies *Appendix D*
- 3.08 Course Descriptions *Appendix C*

4.0 Fit of Program

- 4.01 Institutional Fit
- 4.02 Similarity of Program
- 4.03 Pathways between Proposed Program and Other Post-Secondary Programs

5.0 Demands for Program

- 5.01 Student Demand
- 5.02 Employment Demand
 - 5.02 A: Job Search
 - 5.02 B: Industry Support Letters

6.0 Feasibility of Program

- 6.01 Physical Resources
- 6.02 Learning Resources
- 6.03 Human Resources
- 6.04 Student Services/Learning Experience
- 6.05 Marketing Plan
- 6.06 Multi- Year Enrolment Projections
- 6.07 Budget for Program NPV
- 6.08 Tuition Fees
- 6.09 Start Up Costs
- 6.10 Allocation of Resources

7.0 Consultation Reports

- 7.01 Program Development Data Sheet, June 10th 2012

Summary of External Focus Group Meetings and Key Results

- 7.02 First Meeting Minutes Focus Group, March 7th, 2013
 - Recommendation External Focus Group & College Response from 1st meeting
- 7.03 Second Meeting Minutes Focus Group, September 18th, 2013
 - Recommendation External Focus Group & College Response from 2nd meeting

BUSINESS PLAN FOR NEW PROGRAMS

Business plans must be submitted to the Academic Program Planning Sub-committee (APPS) by **December 1st**, for programs to be implemented in the fall of the following academic year. APPS will forward the business plans to the Board of Governors, Credential Validation Service, and the Ministry for approval.

The Business Plan will be developed using this template, and in consultation with a Curriculum Consultant from the Centre for Academic Excellence (CAE). All areas of this template and all Appendices must be completed.

1.0 Program Specifications:

Title of Proposed Program:	Bake and Pastry Management
MTCU program code (if it exists):	#53104
Credential to be Awarded:	<input type="checkbox"/> Local Board Approved Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Ontario College Diploma <input type="checkbox"/> Ontario College Advanced Diploma <input type="checkbox"/> Ontario College Graduate Certificate <input type="checkbox"/> Degree
Intake(s)	<input checked="" type="checkbox"/> Fall <input type="checkbox"/> Winter <input type="checkbox"/> Spring
Year of First Intake:	2014
No. of Students in First Intake:	20
Length of Program:	Number of semesters: 5
	Duration of each semester (in weeks): 1st 15 weeks 3rd 15 weeks 2nd 15 weeks 4th 5 weeks 5th 15 weeks
	Total program hours: 1672
	What Academic Calendar will be used? 2014/15
	Will it be a co-op program? NO <input type="checkbox"/> Experiential co-op (required to graduate) <input type="checkbox"/> Mandatory co-op (not required to graduate but fee is mandatory) <input type="checkbox"/> Optional co-op (not required and fee only charged if students opt in)
Method of Delivery:	<input checked="" type="checkbox"/> Face to face <input type="checkbox"/> Hybrid <input type="checkbox"/> 100% Online <input type="checkbox"/> Weekend College <input type="checkbox"/> Other

2.0 Executive Summary

The Executive Summary (200 to 250 words maximum) should contain the following information:

- a) Program overview, length, credential, description and suggested delivery options.
- b) Program fit with institutional priorities.
- c) Local, regional, provincial and national fit/competition; links to further educational opportunities.
- d) Student and employer (industry) demand/support for the program; job opportunities for graduates.
- e) Resources required.

3.0 Academic Programming and Quality

Score: ____/25

New programs will be developed by the School/Faculty responsible for the program in consultation with the other affected enabling/partner divisions/departments including, but not limited to, Language and Liberal Studies, Co-operative Education, Continuing Education, departments responsible for service delivery and support of the program, *etc.* ***See Appendix H - Form 1 Internal Stakeholder Consultation Report and Form 2 Contact List for Consultation Report for the detailed list***

3.01 Program Description

- a) Complete **Appendix B: Program Description**. This template includes program description, vocational program learning outcomes and admission requirements (which may include assessment strategies and retention strategies).

Admission Standards:

Consultation: Registrar's Office.

Standard Wording for Post-Secondary Programs:

- Ontario Secondary School Diploma with the majority of senior level courses at the College (C), University (U) or University/College (M) levels, OR Grade 12 Equivalency, OR Mature Student Status.
- Grade 12 English at the (C) or (U) level.
- Plus the following courses and/or requirements as noted:
(List courses required)

Standard Wording for Graduate Certificate Programs:

- College Diploma or University Degree, preferably in a related discipline (as determined by the College), OR an acceptable combination of related work experience and post-secondary education (as determined by the College), plus an Ontario Secondary School Diploma, or Grade 12 equivalency, or mature student status, AND
- Grade 12 English at any of the (C) or (U) levels, or equivalent.

3.02 Curriculum

- a) Complete **Appendix F: Program of Instruction** to outline the sequence of courses, credits, general education courses and materials fees, if required.

Consultation: affected Academic Schools, Co-op, CAE

3.03 Curriculum Design and Delivery

- a) Indicate how the program meets the learning outcomes.
- b) Include reasons for choice of delivery methods including work experience (if appropriate).
- c) Indicate how delivery methods are appropriate to program and/or target populations.
- d) Indicate where and how *existing* courses are used in this new program.
- e) Indicate where and how internationalization, research and e-learning are included in the program.
- f) Complete **Appendix A: Form 3 Program Outcomes- Curriculum Map VLO EES**
Consultation: CAE

3.04 Vocational Program Learning Outcomes

- a) Complete **Appendix A: Form 1 - Vocational Program Outcomes**.

Consultation: CAE

- 3.05 Employability Skills Learning Outcomes
a) Complete **Appendix A: Form 2 - Essential Employability Skills Outcomes.**
Consultation: CAE
- 3.06 Ministry Form for Weighting Purposes
a) Complete **Appendix E: Program Delivery Information (PDI) Form to Calculate Program Funding Parameters.**
Consultation: CAE
- 3.07 Relationship to Professional or Licensing Bodies
a) Complete **Appendix D: Regulatory Status Form**
Consultation: CAE
- 3.08 Course Descriptions
a) Complete **Appendix C: Program Curriculum**
Consultation: CAE

Key Questions/perspectives in this Section that need to be addressed for APPS:

- 1) What method(s) of delivery are you planning?
- 2) Explain your deliberations regarding the use of alternative delivery.
- 3) Explain the role experiential learning will play as part of the chosen curriculum.
- 4) What opportunities will there be for developing learning pathways?
- 5) Explain how research and innovation will be introduced into the curriculum.
- 6) Describe how you will comply with any regulatory or accreditation requirements.

4.0 Fit of Program

Score: ____/25

- 4.01 Institutional Fit
a) How does the program fit with the College's institutional mandate, strategic plan and priorities?
b) How does the program align with local, regional or provincial economic development activities and priorities?
Consultation: Strategy & Planning, Review of Strategic Plan, Regional Development Plan
- 4.02 Similarity of Program
a) How is the program similar to or different from existing programs at the College?
b) What impact will this program have on existing programs at the College? Does the proposed program provide additional breadth to our offerings, or does it add specific disciplinary depth?
c) Are there similar programs being offered provincially to the one being proposed? Nationally? (Include location of programs and a brief description of these programs.)
d) What makes this program unique from existing programs that are similar?
Consultation: CAE, Strategy & Planning
- 4.03 Pathways between Proposed Program and Other Post-Secondary Programs
a) Indicate what program pathways (e.g., articulations/transfers) are anticipated or under negotiation between this program and other post-secondary programs (internal and external)?
Consultation: CAE

Key Questions/perspectives in this Section that need to be addressed for APPS:

- 1) Please identify any new partnerships that are part of this opportunity.
- 2) What, if any, alliances are possible to reduce costs, increase speed to market and increase market coverage?
- 3) What would be the competitive advantage of the program? (in your response, please include profiles of key competitors such as other colleges, universities, private institutions). How do they differentiate themselves?

5.0 Demand for Program

Score: ____/25

5.01 Student Demand (*from Stage Gate I - may be enhanced from research*)

- a) Provide evidence of student demand (include how strength of demand has been assessed and data sources, including OCAS, used to assess demand).
- b) Indicate which student populations are most likely to be attracted to the program. Include assessment of whether this program will draw students away from existing college programs or be complementary to existing programs.

Consultation: *Registrar's Office, Recruitment, International, Strategy & Planning*

5.02 Employment Demand (*from Stage Gate I - may be enhanced from research*)

- a) Provide evidence of demand for this type of graduate from industry. Include trend data, feedback from and support of the College/Program Advisory Committee, and other data sources. Provide evidence of industry support for this program (Letters of support are ideal)

Key Questions/perspectives in this Section that need to be addressed for APPS:

- 1) Please identify your student target (Persona - Internal or External) and both quantify and qualify their needs.
- 2) How will this program help achieve the College's enrolment growth strategy?
- 3) What strategic benefit will this program provide?
- 4) How will this program meet the College mandate objective to "meet the needs of our various communities for educated and trained workers/citizens?"

6.0 Feasibility of Program

Score: ____/25

6.01 Physical Resources

- a) **Technology requirements** - include capital equipment required for start-up and full implementation of the program; type of equipment and infrastructure enhancements needed to operationalize the equipment (electrical upgrade, water, eye wash station, fume hood, etc.) and results of consultations and discussions regarding technology requirements.

Consultation: *Faculty, Chair, Program/Ops Manager, HS&S, Facilities Management*

- b) **Space requirements** - include special space requirements such as lab or designated space; required renovations or installations; and results of consultations and discussions regarding space requirements and location of program.

Consultation: *Facilities Management, Timetabling/Scheduling*

- c) **Computing requirements** - include hardware and software required for start-up and full implementation of the program; cost of hardware/software and results of consultations and discussions regarding technology requirements.

Consultation: *Information Technology Services.*

Key Questions/perspectives in this Sub-Section that need to be addressed for APPS:

- 1) Please estimate the amount of capital investment required to implement this program that is beyond your existing capital allotment. If this exceeds \$1.5 Million, also indicate if you have identified the source of these funds.
- 2) Identify size, type and attributes of classroom and/or dedicated labs
- 3) Identify special lab amenities/attributes (functional requirements noted in 6.01a that impact 6.01b)
- 4) Will the program require additional space (offices, dedicated academic space, etc.)?
- 5) What are the implications for existing IT architecture given program size, delivery format and computing requirements?
- 6) What are the software requirements (include Connect and program fees)?
- 7) What are the software licensing fees (one time and annual)?
- 8) Is there a requirement to purchase enabling technologies (clickers, smart boards, etc.)?
- 9) Can the proposed hardware and software run on the College's networks?
- 10) What are the on-line registration, e-learning and FOL requirements?
- 11) Are there specific IT staff support needs for the program?

6.02 Learning Resources

- a) Include collections and/or on-line resources required.

Consultation: *Library.*

6.03 Human Resources

- a) Include staffing plan for program, up to and including full implementation.

Consultation: *Human Resources, OD&L, other Schools.*

Key Questions/perspectives in this Sub-Section that need to be addressed for APPS:

- 1) Estimate the staffing requirements that are above your existing HR complement.
- 2) Would there be any changes to your current staffing arrangements in order to implement this new program?
- 3) Would there be any additional training needs?

6.04 Student Services/Learning Experiences

- a) Connections to Centre for Academic Excellence (CAE)
- b) Connections to Continuing Education.
- c) Connections to International Education.
- d) Connections to Centre for Research and Innovation.
- e) Other Learner / Student Success Services as required.

Consultation: *as listed above, expand if required for your program proposal*

6.05 Marketing Plan

- a) Outline marketing strategies that will assist in reaching the appropriate student populations for this program.

Consultation: *Reputation and Brand Management.*

6.06 Multi-Year Enrolment Projections (Headcount)

Consultation: *Registrar's Office.*

	2014/15	2015/16	2016/17	2017/18*	Ongoing*
Year One	0	0	0	40	40
Year Two	18	18	18	32	32
Year Three					
Year Four					
Number of Graduates	16	16	16	16	16
Total Enrolment	34	34	34	88	88

* If additional kitchen space acquired.

6.07 Budget for Program - (multi-year)

- a) Complete **Appendix G: Multi-Year Budget Projections with NPV**

Consultation: *Financial Planning.*

Key Questions/perspectives in this Sub-Section that need to be addressed for APPS:

- 1) Please quantify any estimated spending requirements that are above your existing budget.
- 2) Please outline any budgetary assumptions
- 3) What was the outcome of your funding calculations?

*** (please use the Pro Forma analysis that includes the Net Present Value analysis) ***

6.08 Tuition Fees

Consultation: Registrar's Office, Financial Planning.

- Proposed annual tuition fee: \$ 2,607.54
- Fees: Regular Yes ✓ No _____
 Deregulated Yes _____ No _____
- What are other colleges charging for similar programs?

6.09 Start Up Costs

- a) What startup costs are anticipated for this program, such as one time marketing costs, capital requirements and new lab and/or equipment (connect to 6.01a-c)? From where are these funds being drawn?

6.10 Allocation of Resources

- a) Are there alternative sources of funding for this program (*e.g.*, is a program being cancelled)?

7.0 Consultation Report

Include results of all appropriate consultations regarding development and/or implementation of this program on ***Appendix H: Form 1 Internal Stakeholder Consultation Report and Form 2 Contact List for Consultation Report***

Submitted by:

Signature of Dean

Date:



2.0 Executive Summary

Program Title: Baking and Pastry Arts Management
Credential: Ontario College Diploma
Proposed Start Date: Fall 2014
May 2014 Level 3
Expected Enrollment: 20

Program Overview

Baking & Pastry Arts Management, a two year diploma program built upon Culinary Skills - Chef Training curriculum giving students the best of both culinary and baking skills. With curriculum that focuses on sustainability and locally sourced food products, to meet the needs of today's industry, as well as recognizing the growing need for modified diets.

Timeline and delivery plan

65 weeks in total,

Year 1

Academic #1 (15 weeks)	Academic #2 (15 weeks)	Academic #3 (15 weeks)
September - December	January - April	May - August

Year 2

Placement #4 (5weeks)	Academic # 5 (15 weeks)	GRADUATION
September - October	January - April	

Program Fit with Institutional Priorities

Bake is a popular program choice, often requested by applicants. Built upon the current CHF1 program it is not only a new program opportunity for all target markets but an additional pathway to further education for all culinary, graduates across Ontario.

We can provide a premier learning experience for students, utilizing current resources during non-peak times, providing placement opportunities at the most opportune time for industry partners leading to employment opportunities between terms for students.

Curriculum Pathways

Proposed curriculum also satisfies curriculum outcomes for:

Culinary Skills- Chef Training M.T.C.U. code 43107.

Baking and Pastry Arts Management M.T.C.U. code 53104.

Baker Patissier M.T.C.U. Apprenticeship code #423 A, B & C.

Graduates have multiple pathways into numerous hospitality programs.

Program Demand

Currently available at only three colleges, Algonquin, George Brown and Niagara with all boasting higher applications than manageable. The industry is very supportive of this program, given the breadth of competencies the graduates will possess.



3.0 ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPLICATION FOR PROGRAM VALIDATION

This proposal will be sent to MTCU for Approval for Funding _____ Yes _____ No

1. College: Fanshawe College London Ontario
2. College contact person responsible for this proposal: Name: Roland Hofner Title: Professor, Coordinator Culinary Programs Advanced Level, School of Tourism & Hospitality Telephone: 519 – 452 4430 ext. 2976 Electronic mail: rhofner@fanshawec.ca
3. Proposed Program Title: Baking & Pastry Arts Management
4. Proposed Credential: (please indicate below) Local Board Approved Certificate <input type="checkbox"/> Ontario College Certificate <input type="checkbox"/> Ontario College Diploma X Ontario College Advanced Diploma <input type="checkbox"/> Ontario College Graduate Certificate <input type="checkbox"/>
5. Proposed Program Outcomes: Please complete and attach the two Program Maps (Appendix A - Form 1 and Form 2)
6. Proposed Program Description: Please complete and attach the Program Description Form (Appendix B)
7. Proposed Program Curriculum: Please complete and attach the Program Curriculum Form (Appendix C)
8. Proposed Program Certification/Accreditation: Please complete and attach the Regulatory Status Form (Appendix D)
9. Date of Submission:



10. Date of CVS Response:

11. Validation Decision:

☐ Proposal Validated (APS Number: _____)

☐ Proposal not Validated. Reason:

Signed on behalf of CVS:

Send the completed form and required appendices to: klassen@ocqas.org. For detailed information on how to complete the Application for Program Validation, please refer to the Application Instructions document. For any additional information contact: The Ontario College Quality Assurance Service, 20 Bay Street, Suite 1600, Toronto, ON M5J 2N8; or by telephone at (647) 258-7682.



ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY CREDENTIALS VALIDATION SERVICE

APPENDIX A - PROGRAM MAPS

(Vocational Program Outcomes & Essential Employability Skills Outcomes)

Vocational Program Learning Outcomes:

Form 1 (attached) is provided to assist you in mapping your proposed program vocational learning outcomes against existing vocational outcomes found in either Provincial Program Standards or in Provincial Program Descriptions. When completing this form, please be sure to include the MTCU code (where applicable) for the program category being referenced.

Where there is a relevant Provincial Program Standard, the approved Vocational Learning Outcomes must appear in the first column, followed by your proposed program vocational learning outcomes.

Where there are no Provincial Program Standards, the first column will contain program outcomes from the Provincial Program Description. Again, your proposed program vocational learning outcomes will be added in the middle column.

NOTE: *Both these types of documents can be obtained from staff at the CVS or at the Colleges Unit, MTCU. Electronic copies of the Program Descriptions can be found at <http://caat.edu.gov.on.ca/HTMLpages/Programs> while electronic copies of the Provincial Program Standards can be found at <http://www.edu.gov.on.ca/eng/general/progstan/index>*

If there are no such programs in the province, this information will be provided in the left column. The proposed vocational program outcomes must be written in the middle column.

The last column will contain a list of the relevant curriculum proposed in your program to address the outcome in a manner that ensures the graduate will have reliably demonstrated the required skill or ability. Course numbers or course codes, corresponding to those provided in your list of courses (Appendix C), are sufficient in this column.



Essential Employability Skills Outcomes:

A mapping of the Essential Employability Skills (EES) will be done on Form 2 (attached).

The instructions / requirements for this map are the same as for the Vocational Program Map. The first three columns contain the approved skill categories, the defining skills, and the EES learning outcomes. The last column will contain the proposed curriculum (as listed in Appendix C) that will ensure the meeting of these outcomes.

ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX A - PROGRAM MAPS

Form 1 - Vocational Program Outcomes

PROVINCIAL PROGRAM STANDARD VOCATIONAL LEARNING OUTCOMES / PROVINCIAL PROGRAM DESCRIPTION OUTCOMES MTCU codes: 43107 = Culinary Skills Chef Training 53104 = Baking and Pastry Arts Management	PROPOSED PROGRAM VOCATIONAL LEARNING OUTCOMES	COURSE TITLE / COURSE CODE (From Appendix C)
Vocational outcomes Chef Training		
1. Provide fundamental culinary planning, preparation, and presentation to a variety of food service environments.	Provide fundamental culinary planning, preparation, and presentation to a variety of food service environments.	FDMG – 1002 Basic Food Preparation 1 BAKE – 1001 Basic Bake Practical 1 FDMG – 1064 Purchasing and Menu Planning FDMG – 3011 Garde Manger Practical BAKE – 1004 Bake Practical 2 BAKE – 1007 Pâtissier Practical 1



2. Apply basic and advanced* food and bake theories and other related theories to all aspects of food preparation.	Apply basic and advanced* food and bake theories and other related theories to all aspects of food preparation.	SANI – 1002 Sanitation & Safety FDMG – 1029 Food Theory 1 BAKE – 1002 Bake Theory FDMG – 1064 Purchasing and Menu Planning NUTR - 1018 Nutrition - Introduction FDMG – 1017 Meat Theory HOTL – 3004 Production & Labour Cost Control BAKE – XXXX Advanced Bake Theory
3. Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.	Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.	NUTR - 1018 Nutrition - Introduction SANI – 1002 Sanitation & Safety FDMG – 1002 Basic Food Preparation 1 BAKE – 1001 Basic Bake Practical 1 FDMG – 3011 Garde Manger Practical BAKE – 1004 Bake Practical 2 BAKE – 1007 Pâtissier Practical 1



4. Apply a knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources.	Apply a knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources.	FDMG - 1002 Basic Food Preparation 1 FDMG - 1003 Basic Food Preparation 2 BAKE - 1001 Basic Bake Practical 1 BAKE - 1004 Bake Practical 2 BAKE - XXXX Bread & Yeast Products BAKE - 1007 Pâtissier Practical 1 BAKE - 3004 Pâtissier Practical 2 MGMT - 3012 Management Techniques FDMG - 5003 Facility Design
5. Apply fundamental nutritional principles to all aspects of food production.	Apply fundamental nutritional principles to all aspects of food production.	NUTR - 1018 Nutrition - Introduction FDMG - 1002 Basic Food Preparation 1 FDMG - 1003 Basic Food Preparation 2 FDMG - 3011 Garde Manger Practical BAKE - 1001 Basic Bake Practical 1 BAKE - 1004 Bake Practical 2 BAKE - XXXX Bread & Yeast Products
6. Perform effectively as a member of a food and beverage preparation and service team.	Perform effectively as a member of a food and beverage preparation and service team.	FDMG - 1002 Basic Food Preparation 1 FDMG - 1003 Basic Food Preparation 2 FDMG - 3011 Garde Manger Practical



		BAKE – 1001 Basic Bake Practical 1 BAKE – 1004 Bake Practical 2
7. Apply cost control techniques to food service operations.	Apply cost control techniques to food service operations.	FDMG – 1064 Purchasing Menu Planning ACCT – 1007 Basic Accounting HOTL-3004 Food Beverage & Labour Cost Control
8. Apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation.	Apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation.	MGMT – 3012 Management Techniques BAKE - XXXX Sales & Merchandising HOSP – 1004 Culinary Professions FDMG – 1002 Basic Food Preparation 1 FDMG – 3011 Garde Manger Practical BAKE – 1001 Basic Bake Practical 1 BAKE – 1007 Pâtissier Practical 1
9. Develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.	Develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.	MGMT – 3012 Management Techniques HOSP – 1004 Culinary Professions BAKE - XXXX Sales & Merchandising



Vocational outcomes Baking & Pastry Arts		
1. Research and design a variety of bakery, pastry and confectionary related products that meet the needs of food-service environments with an awareness of nutritional principles to adapt recipes based on potential allergens and dietary requirements.	Research and design a variety of bakery, pastry and confectionary related products that meet the needs of food-service environments with an awareness of nutritional principles to adapt recipes based on potential allergens and dietary requirements.	FDMG – 1064 Purchasing & Menu planning NUTR - 1018 Nutrition - Introduction BAKE – XXXX Advanced Bake Theory BAKE – XXXX Bread & Yeast Products BAKE – 1007 Patissier Practical 1 BAKE – XXXX Pastry and Desserts
2. Provide accomplished preparation, production and presentation of bakery, pastry, confectionary related products that meet the needs of food service environments.	Provide accomplished preparation, production and presentation of bakery, pastry, confectionary related products that meet the needs of food service environments.	BAKE – XXXX Bread & Yeast Products BAKE – 1007 Patissier Practical 1 BAKE – 3004 Patissier Practical 2 BAKE – XXXX Pastry and Desserts BAKE – XXXX Cake Craft BAKE - XXXX Sales & Merchandising



3. Contribute to merchandising and marketing effectiveness of baking and pastry operations.	Contribute to merchandising and marketing effectiveness of baking and pastry operations.	FDMG – 5003 Facility Design HOTL- 3004 Food Beverage & Labour Cost Control BAKE – 3004 Pâtissier Practical 2 BAKE - XXXX Sales & Merchandising
4. Ensure ongoing personal strategies and plans to enhance hospitality leadership in a baking and pastry environment.	Ensure ongoing personal strategies and plans to enhance hospitality leadership in a baking and pastry environment.	MGMT – 3012 Management Techniques
5. Apply effective human resource practices and kitchen management skills in order to responsibly manage facilities, equipment and resources in a baking and pastry operation.	Apply effective human resource practices and kitchen management skills in order to responsibly manage facilities, equipment and resources in a baking and pastry operation	MGMT – 3012 Management Techniques FDMG - 5003 Facility Design HOTL- 3004 Food Beverage & Labour Cost Control

Add additional rows as required to complete the mapping exercise.

ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE

APPENDIX A - PROGRAM MAPS

Form 2 - Essential Employability Skills Outcomes

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
COMMUNICATION	<ul style="list-style-type: none"> • Reading • Writing • Speaking • Listening • Presenting • Visual Literacy 	➤ communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils the purpose and meets the needs of the audience	WRIT – 1042 Reason & Writing for THS COMM-3041 Professional Communications for THS HOSP – 1004 Culinary Professions
		➤ respond to written, spoken, or visual messages in a manner that ensures effective communication	WRIT – 1042 Reason & Writing for THS COMM-3041 Professional Communications for THS



SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
NUMERACY	<ul style="list-style-type: none"> • Understanding and applying mathematical concepts and reasoning • Analysing and using numerical data • Conceptualizing 	<ul style="list-style-type: none"> ➤ execute mathematical operations accurately 	FDMG – 1064 Purchasing & Menu Planning HOTL-3004 Food Beverage & Labour Cost Control BAKE – XXXX Advanced Bake Theory MGMT – 3012 Management Techniques ACCT – 1007 Basic Accounting
CRITICAL THINKING & PROBLEM SOLVING	<ul style="list-style-type: none"> • Analysing • Synthesizing • Evaluating • Decision-making • Creative and innovative thinking 	<ul style="list-style-type: none"> ➤ apply a systematic approach to solve problems 	FDMG - 1002 Basic Food Preparation 1 FDMG – 1003 Basic Food Preparation 2 BAKE – 1001 Basic Bake Practical 1 BAKE – 1004 Bake Practical 2 BAKE – XXXX Bread & Yeast Products BAKE – 1007 Pâtissier Practical 1 BAKE – 3004 Pâtissier Practical 2 MGMT – 3012 Management Techniques FDMG – 5003 Facility Design



SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
		➤ use a variety of thinking skills to anticipate and solve problems	MGMT – 3012 Management Techniques
INFORMATION MANAGEMENT	<ul style="list-style-type: none">• Gathering and managing information• Selecting and using appropriate tools and technology for a task or a project• Computer literacy• Internet skills	➤ locate, select, organize, and document information using appropriate technology and information systems	MGMT – 3012 Management Techniques FDMG – 5003 Facility Design
		➤ analyse, evaluate, and apply relevant information from a variety of sources	MGMT – 3012 Management Techniques FDMG – 5003 Facility Design



SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
INTER-PERSONAL	<ul style="list-style-type: none"> • Team work • Relationship management • Conflict resolution • Leadership • Networking 	➤ show respect for the diverse opinions, values, belief systems, and contributions of others	MGMT – 3012 Management Techniques FDMG – 1039 Dining for Professional Success
		➤ interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals	MGMT – 3012 Management Techniques FDMG – 1039 Dining for Professional Success BAKE - XXXX Sales & Merchandising
PERSONAL	<ul style="list-style-type: none"> • Managing self • Managing change and being flexible and adaptable • Engaging in reflective practices • Demonstrating personal responsibility 	➤ manage the use of time and other resources to complete projects	FDMG – 1030 Skills Development
		➤ take responsibility for one's own actions, decisions, and consequences	MGMT – 3012 Management Techniques FDMG – 1030 Skills Development BEVR – 1005 Beers, Spirits History & Culture



ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX B - PROGRAM DESCRIPTION

PROGRAM DESCRIPTION:

Baking & Pastry Arts Management is a two year diploma program built upon the colleges existing Culinary Skills - Chef Training platform. It is a one-of-a-kind program that gives the student the best of both the culinary and baking world which include fundamental cooking and baking skills to prepare the student for a career in baking and pastry arts. Students would also acquire the necessary skills required to operate a business successfully.

Culinary trends for sustainability and artisanal food production are showing us that today's customers are educated consumers that are seeking locally produced foods or in "in house" created products. In order to support this approach to baking, we feel it is necessary to increase student opportunities to enhance this skill set by offering a well-balanced cooking and baking program.

Employment opportunities exist to work as a member of a culinary team in restaurants, hotels, corporations, cruise lines, catering companies, bakeries and pastry shops. The Hospitality industry is experiencing rapid growth and requires qualified workers who exhibit characteristics learned in a *Baking & Pastry Arts Management* program.

Students in this program will also study key theories in small business planning, management, marketing and sales.



VOCATIONAL PROGRAM LEARNING OUTCOMES:

The graduate has reliably demonstrated the ability to:

CULINARY SKILLS – CHEF TRAINING

1. Provide fundamental culinary planning, preparation, and presentation to a variety of food service environments.
2. Apply basic and advanced* food and bake theories and other related theories to all aspects of food preparation.
3. Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.
4. Apply knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources.
5. Apply fundamental nutritional principles to all aspects of food production.
6. Perform effectively as a member of a food and beverage preparation and service team.
7. Apply cost control techniques to food service operations.
8. Apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation.
9. Develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.

BAKING AND PASTRY ARTS MANAGEMENT

Vocational Outcomes

1. Research and design a variety of bakery, pastry and confectionary related products that meet the needs of foodservice environments with an awareness of nutritional principles to adapt recipes based on potential allergens and dietary requirements.
2. Provide accomplished preparation, production and presentation of bakery, pastry, confectionary related products that meet the needs of food service environments.
3. Contribute to merchandising and marketing effectiveness of baking and pastry operations.
4. Ensure ongoing personal strategies and plans to enhance hospitality leadership in a baking and pastry environment.
5. Apply effective human resource practices and kitchen management skills in order to responsibly manage facilities, equipment and resources in a baking and pastry operation.



ADMISSION REQUIREMENTS

OSSD with courses from the College (C), University (U),
University/College (M), or Open (O) stream WITH:

- Any Grade 12 English (C) or (U)
- Mathematics* ONE OF:
 - Any Grade 12 Mathematics (C) or (U)
 - Any Grade 11 Mathematics (C), (U), or (M)

(Note: a minimum final grade of 60 required for any Grade 11 Mathematics course)

OR

Academic and Career Entrance Certificate (ACE)

OR

Ontario High School Equivalency Certificate (GED) AND:

- Mathematics* ONE OF:
 - Any Grade 12 Mathematics (C) or (U)
 - Any Grade 11 Mathematics (C), (U), or (M)

(Note: a minimum final grade of 60 required for any Grade 11 Mathematics course)

OR

Mature Applicant with standing in the required courses and grade stated above

Note: *Applicants who lack the required Mathematics may still gain eligibility for admission by completing appropriate prior upgrading.

English Language Requirements

Applicants whose first language is not English will be required to demonstrate proficiency in English by one of the following methods:

- A Grade 12 College Stream or University Stream English credit from an Ontario Secondary School, or equivalent, depending on the program's Admission Requirements
- Test of English as a Foreign Language (TOEFL) test with a minimum score of 550 for the paper-based test (PBT), 213 for the computer-based test (CBT), and 79 for the Internet-based test (iBT), with test results within the last two years
- International English Language Testing System (IELTS) test with an overall score of 6.0 with no score less than 5.5 in any of the four bands, with test results within the last two years
- Canadian Academic English Language (CAEL) test with an overall score of 60 with no score less than 50 in any of the four bands, with test results within the last two years
- An English Language Evaluation (ELE) at Fanshawe College with a minimum score of 70% in all sections of the test, with test results within the last two years

ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX C - PROGRAM CURRICULUM

Semester	Course Code*	Course Title (and brief course description)
Level 1 (CHF 1)	FDMG - 1002	Basic Food Preparation 1 The student will be instructed on all the fundamental cooking methods, terms and basic presentation of foods. It is an opportunity to learn the basic cuts and preparation techniques in a proper and professional manner. The student will have ample opportunity to practise knife handling and familiarize themselves with basic kitchen equipment.
Level 1 (CHF 1)	FDMG - 1029	Food Theory 1 Students will explore a wide variety of topics such as the Kitchen Brigade system, Heat Transfer, Food Service Equipment, Stocks, Soups and Sauces. This course will also introduce students to the roots of Classical French cuisine, terminology and theories.
Level 1 (CHF 1)	WRIT - 1042	Reason & Writing for Tourism & Hospitality Students This course will introduce tourism and hospitality students to essential principles of reading, writing, and reasoning at the postsecondary level. Students will identify, summarize, analyze, and evaluate multiple short readings and write persuasive response essays to develop their vocabulary, comprehension, grammar, and critical thinking. This course will also introduce students to selected issues and terms in tourism and hospitality.



Level 1 (CHF 1)	SANI – 1002	Sanitation & Safety This course is designed to introduce the students to the basic knowledge of food borne disease and their modes of transmission. Personal hygiene and preventive measures to control food borne illness are explained. The roles of the public Health Department will be covered along with the local Building Codes and the Provincial Fire and Safety Regulations. Focus will be given to the proper sanitizing procedures of equipment, utensils and the proper scheduling in general maintenance and HACCP (Hazard Analysis Critical Control Point).
Level 1 (CHF 1)	FDMG – 1030	Skills Development This course is designed to enhance the fundamental knife and practical skills student will be learning in their practical labs. Each student will perform various assignments and tasks that are common place in a professional kitchen.
Level 1 (CHF 1)	BAKE – 1001	Basic Bake Practical 1 This course will provide the student with an understanding of all practical basic preparation methods and general terminology related to the pastry department. The student will prepare basic muffins, pastry and pies, cookie dough, genoise, custards, cheese cake, pudding, meringue and yeast bread.
Level 1 (CHF 1)	BAKE - 1002	Bake Theory This course is a study of basic techniques needed for a foundation in the baking/pastry industry. Emphasis will be placed on the staples used in the bake/pastry kitchen, weights and measures, terminology and the production of primary baked goods.



Level 1 (CHF 1)	NUTR - 1018	Nutrition – Introduction This course will introduce the basics of healthy eating. Students will learn how to better meet the needs of health and time-conscious consumers in the hospitality industry by understanding the importance of nutritionally balanced diets and proper menu planning. Topics such as nutritional recommendations for Canadians, dietary fat and fibre, nutrition labelling, food allergies and other special dietary needs, will be explored through self-assessment activities, lectures, audiovisual presentations, internet applications and interactive discussions which highlight the value of healthy and pleasurable eating.
Level 1 (CHF 1)	FDMG - 1003	Basic Food Preparation 2 This is an advanced course to FDMG-1002 (Basic Food Preparation I). This course takes the fundamentals learned from the previous course and enables the student to demonstrate their abilities and to apply them to cooking complete meals. There will be a focus on cooking Proteins, sauces and a wide variety of vegetable and starch garnishes. Upon conclusion of this course, students will be proficient in the skills required to enter into their externship/apprenticeship placement.
Level 1 (CHF 1)	FDMG - 1017	Meat Theory In this course, students will be instructed on the theory of a wide variety of meat products including Beef, Veal, Lamb, Pork, variety meats, Poultry, Game Birds, Fish and Seafood. There will be an emphasis on Primals of the various animals, quality points in meats and the ability to match cuts and grades of products to suit cooking methods. Proper storage and aging requirements will also be covered.



Level 1 (CHF 1)	FDMG - 1064	Purchasing & Menu Planning This course will introduce students to basic purchasing concepts and systems. Different styles of service and menu models will be offered to the student. The student will work collaboratively to develop and present a variety of food service menus utilizing seasonal produce. The student will be required to develop menus that involve special dietary concerns and restrictions
Level 1 (CHF 1)	FDMG - 3023	Food Theory 2 Throughout the course the student will explore the science of cooking, investigating the effect heat and various cooking methods have on food. Emphasis will be placed on recognizing quality points of food products and the utilization of products to ensure a top quality item for consumption. This course examines basic commodities used in professional kitchens; categorization and common uses will be discussed in regards to preparation technique.
Level 1 (CHF 1)	FDMG - 1039	Dining for Professional Success (Mandatory GEN ED) Enjoy the tastes, sounds and aromas as you dine each week. This exploration of culture and customs in various national dining practices is designed to create an awareness of and develop sensitivity to different cultural behaviors and customs, especially for students traveling outside their own country or who will be dealing with people of other countries or cultures. Students will explore the influence of culture, religion, geography and history on dining practices around the world.



Level 1 (CHF 1)	FDMG - 3011	Garde Manger Practical This is a second level food preparation course that will teach the student all aspects of working within the cold kitchen. There will be a focus on cold food presentation and garnishing techniques. This course will enable the student to work hands-on in the raw preparation of meats, seafood's and vegetables. Presentations of cold buffet are another important element of this course. The student will have an opportunity to create simple buffets and gain an understanding and appreciation of this form of food service.
Level 1 (CHF 1)	HOSP - 1004	Culinary Professions This course will define the necessary tools and skills required to implement a successful career strategy. Through a variety of guest speakers, students will be exposed to the varied environments of the Hospitality workplace. Other topics discussed will include industry associations and people who have made an impact on the culinary industry.
Level 1 (CHF 1)	COMM - 3041	Professional Communication for Tourism & Hospitality This course develops students' professional communication skills (both oral and written) for the hospitality and tourism industry. Students produce a variety of documents appropriate for their workplaces, including e-mails, letters and reports. Tone, format, organization, and word choice are critical factors in these documents. Students incorporate research, critical thinking, summarizing, documenting and oral presentations. They also address various communication challenges in a diverse workplace. A computer lab is used for writing assignments in a simulated work environment.



Level 1 (CHF 1)	BAKE - 1004	Bake Practical 2 The student will continue to develop their knowledge and build on the basic skills learned in the first semester, (BAKE1001). Progressing to: yeast dough, various cakes, tarts, gateaux, buttercreams, hot desserts, mousses, custards, cheesecakes and basic cake decorating.
Level 1 (CHF 1)	GEN ED - XXX	General Education “elective”
Second	Year	Baking and Pastry Arts Management
Level 2 (bake)	BAKE - XXXX	Advanced Bake Theory This course explores the advanced techniques required for a foundation in the baking and pastry industry. It will provide the students with the enhanced study of techniques, an understanding of formulas, and recipe conversions. The student will develop the theoretical knowledge of baker's per cent and fraction conversions. Elements will be explored for cake mixing techniques, pastry production, dietary requirements and the function of protein in flour. The fermentation process will be defined and the factors that govern it.
Level 2 (bake)	ACCT - 1007	Basic Accounting This course is an introduction to accounting theory, utilizing an accounting software program. Students will learn to manage sales, accounts receivable, accounts payable, payroll, discounts and returns.



Level 2 (bake)	BAKE - XXXX	Sales and Merchandising This course exposes students to the growing field of culinary marketing with a focus on both theory and practice. It explores selling techniques of chocolate, pastries and bakery products. This course also identifies planning, marketing, promoting and evaluation of special events within this specific industry. Students will study various aspects of identifying consumers, including client wants versus needs, building customer relationships through a practical approach to enhance sales and customer service, and shaping the customer's perception of an organization and its products/services at all levels. Students will learn and practice how to interact with various customer situations that are typical in business today. This course also identifies the application of colour, design and visual merchandising techniques to attractively display and package products to enhance sales productivity
Level 2 (bake)	HOTL - 3004	Food Beverage & Labour Cost Control This course is designed to introduce the student to the techniques used in the control of food, beverage and labour costs. The student will be able to calculate all costs and be able to discuss the causes of variances between forecasted figures and actual results. They will have an appreciation for control systems and their implementations within the hospitality industry.



Level 2 (bake)	BAKE – XXXX	Bread and Yeast Products Bread is one of the most basic of foods staples. In this course the student will gain a working knowledge for the production of fermented dough's like, lean and rich yeast dough's, as well as sourdough. The student will gain the working knowledge to properly produce, shape and create a variety of rustic breads, international and seasonal popular products.
Level 2 (bake)	BAKE – XXXX	Pastry and Desserts In this class the student will refine the skills required to produce cakes, individual pastries and desserts. The focus lies on the creation of balanced compositions for sweet pastries from all over the world. This course also identifies the preparation of contemporary and modern style plated desserts.
Level 2 (bake)	BAKE – XXXX	Cake Craft The art of crafting cakes is centuries old. In this course the student will be introduced to the production of classics such as the Sacher Torte, Opera cake, Dobosh and other master creations from around the world. This class emphasis on detail and precision for assembly and décor of cakes.
Level 2 (bake)	BAKE 1007	Patissier Practical 1 This course focusses on advanced techniques and production of breakfast pastries, chocolates and pralines, petit fours, cookies, various creams, frozen desserts, marzipan work, the production of artistically designed quality cakes and seasonal baking.



Level 2 (bake)	BAKE – 1008	Patissier Bake Theory The Patissier is involved in the creation of high end pastries dessert and showpieces. In this class the student will gain the knowledge of cake masking and colour coordination, decorating styles for pastries, desserts and cakes. This course will prepare the student to coordinate shapes, size, colours and the design of cakes and pastries. It explains the basic elements on building cakes and artistic showpieces. It also covers the boiling stages of sugar and revisits the tempering of chocolate.
Level 2 (bake)	MGMT – 3012	Management Techniques First level supervisors and managers are essential to the on-going success of any hospitality operation. This course will provide the foundation for the learning process of today's supervisors and managers. The students will discover how to deal with numerous demands placed upon them as supervisors, and learn methods of achieving results through proactive people skills.
Level 2 (bake)	BAKE – 3004	Patissier Practical 2 In this advanced course the student will study the more intricate aspects of baking and the patisserie. The student will have the opportunity to design and create cakes, wedding cakes, and artistic showpieces produced with chocolate, boiled sugar, Isomalt, gum paste and pastillage.



Level 2 (bake)	FDMG - 5003	Facility Design This course provides a study of various kitchens, bake labs and pastry shops equipment and the maintenance requirements of each, in order to operate effectively. The student will also develop an appreciation for layout, design, and the process of building a bakery or pastry kitchen.
Level 2 (bake)	FDMG - XXXX	Externship The Externship course is a learning method which formally integrates academic study with 175 hours of placement experience (practical hands on training) in an approved industry organization. Students will have the opportunity to explore their newly learned skill sets within a mutually agreed upon culinary establishment. The Externship placement provides an opportunity for the student to experience aspects of their chosen field to meet the demands of future employment.



Level 2 (bake)	BEVR – 1005	Beers, Spirits History and Culture (Mandatory GEN ED) This course is designed for students to explore the colourful history behind many of the beers, spirits and fortified wines available today. This journey will cover all the basic spirits and address the properties that makes each unique. The course will touch on some of the numerous cocktails produced as well as some of the hot cocktails available today. This journey will continue with an exploration of various Liqueurs, Fortified Wines, Vodka, Rum, Tequila, Whiskey and Brandy, with a brief introduction to the study of wines and yes even Beers. Students will also become fully aware of the laws of liability as they pertain to the service and consumption of alcohol in Ontario as achieved within the guidelines identified by the Alcohol & Gaming Commission.
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ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE

APPENDIX D – REGULATORY STATUS FORM

MANDATORY REGULATORY REQUIREMENTS

Where licensing or certification is ***required by legislation*** for entry to practice in the profession or trade, the Ministry of Training, Colleges and Universities requires that colleges ensure that their programs will meet the requirements of the regulatory body in order to be approved for funding.

- ☐ There is a legislative requirement that program graduates must be certified or licensed by a regulatory authority to practice or work in the occupation.

Name of regulatory authority_____

- ☐ (A*) The program has been accredited or approved by the regulatory authority or its identified third party?

OR

- ☐ (B*) The college is working toward accreditation with the regulatory authority.

Status of application and expected date of achievement_____

- ☐ (C*) If the regulatory authority does not accredit educational programs directly or by an identified third party, has it formally acknowledged (e.g. in its published or legislated registration requirements) that the program graduates will be eligible to write any required certifying or registration exam or that the program is otherwise recognized for the purposes of certifying or registering a graduate?



*Please submit an acknowledgement and/or evidence from the regulatory authority to support (a) or (b) or (c) above.

VOLUNTARY REQUIREMENTS

Colleges may choose to have a program accredited or recognized by a voluntary membership organization or association. Graduate eligibility for association recognition or adherence to standards imposed by the body is ***not a requirement*** for program funding approval by the Ministry of Training, Colleges and Universities.

Recognition of the program by a voluntary professional body:

☐ Is being sought: Name of professional body:

☐ The college is working toward recognition.

Status of application and expected date of achievement:

☐ Recognition has been received.

Type of recognition (e.g. accreditation, graduates eligible to write membership exams, etc.): _____

★ Please submit an acknowledgement and/or evidence from the voluntary association that recognition has been received.

X Recognition is not being sought (*please note there may be titling implications for programs that are not compliant in an area where other existing programs are*).

APPENDIX F - Program of Instruction

Prog # **Baking And Pastry Arts Management**
Plan # **Plan Name:**
FOR STUDENTS ADMITTED IN 2014-15 (Reg. Term)

LEVEL 1		September - December			2014F	
Crs. No.		Course Name	Credits	Elective	Hours	Material Fee
FDMG	1002	Basic Food Preparation 1	3.5		75	\$850.00 expense covers 1 year courses
FDMG	1029	Food Theory 1	2		30	
WRIT	1042	Reason & Writing for Touri.& Hospi.	3		45	
SANI	1002	Sanitation & Safety	1		15	
FDMG	1030	Skills Development	0.5		15	
BAKE	1001	Basic Bake Practical 1	3.5		75	
BAKE	1002	Bake Theory	1		15	
NUTR	1018	Nutrition - Introduction	2		30	
GEN ED	XXXX	General Education Elective	3	Gen Ed	45	
Total Credits:			19.5		345	

LEVEL 2		January - April			2015W	
Crs. No.		Course Name	Credits	Elective	Hours	Material Fee
FDMG	1003	Basic Food Preparation 2	3.5		75	
FDMG	1017	Meat Theory	2		30	
FDMG	1064	Purchasing & Menu Planning	2		30	
FDMG	3023	Food Theory 2	2		30	
FDMG	1039	Dining for Professional Success	3	Gen Ed	45	
FDMG	3011	Garde Manger Practical	3.5		75	
HOPS	1004	Culinary Professions	2		30	
COMM	3041	Professional Communication	3		45	
BAKE	1004	Basic Bake Practical 2	3.5		75	
Total Credits:			24.5		435	

LEVEL 3		May - August			2015S	
Crs. No.		Course Name	Credits	Elective	Hours	Material Fee
BAKE	XXXX	Advanced Bake Theory	3		45	\$250.00 expenses covers all 2nd year courses
ACCT	1007	Basic Accounting	3		45	
BAKE	XXXX	Sales & Merchandising	2		30	
HOTL	3004	Food Beverage & Labour Cost Cont.	3		45	
BAKE	XXXX	Bread & Yeast Products	2		60	
BAKE	XXXX	Pastry and Desserts	2		60	
BAKE	XXXX	Cake Craft	2		60	
Total Credits:			17		345	

Prog # **Baking And Pastry Arts Management**
Plan # **Plan Name:**
FOR STUDENTS ADMITTED IN 2014-15 (Reg. Term)

LEVEL 4		September - December	2015F			
Crs. No.		Course Name	Credits	Elective	Hours	Material Fee
BAKE XXXX		Externship	4.8		175	
Total Credits:			4.8		175	

LEVEL 5		January - April	2015W			
Crs. No.		Course Name	Credits	Elective	Hours	Material Fee
BAKE 1007		Patissier Practical 1	5.5		165	
BAKE 1008		Patissier Bake Theory	2		30	
MGMT 3012		Management Techniques	2		30	
BAKE 3004		Patissier Practical 2	2.5		72	
FDMG 5003		Facility Design	2		30	
BEVR 1005		Beers, Spirits History and Culture	3	Gen Ed	45	
Total Credits:			17		372	

Prog # Baking And Pastry Arts Management
 Plan # Plan Name:
 FOR STUDENTS ADMITTED IN 2014-15 (Reg. Term)

Total		Credits		Hours	
CHF1	Chef Training 1 year	44		780	
BAKE& PASTR	Baking & Pastry Arts 2nd year	38.8		717	
Total		Credits		Hours	
	Entire new program	82.8		1497	



Proposed Delivery Model

Year 1 Culinary Skills – Chef Training



Year 2 Baking & Pastry Arts Management



PROGRAM MAPPING Baking and Pastry Arts Management and Culinary Skills Chef Training Programs																		
Baking & Pastry Arts Management & CHF1																		
YEAR 1 - CHF1																		
PROGRAM VOCATIONAL LEARNING OUTCOMES	INDY - XXXX General Education Elective	NUTR-1018 Nutrition-Intro	BAKE-1001 Basic Bake Practical 1	BAKE-1002 Bake Theory	FDMG-1002 Basic Food Preparation - 1	FDMG-1029 Food Theory 1	SANI-1002 Sanitation & Safety	FDMG-3023 Food Theory 2	FDMG - 1064 Purchasing & Menu Planning	FDMG-1030 Skills Development	FDMG-3011 Garde Manger	FDMG-1003 Basic Food Preparation 2	FDMG-1017 Meat Theory	HOSP-1004 Culinary Professions	FDMG-1039 Dining for Professionals Success	BAKE-1004 Basic Bake Practical 2	WRTT-1042 Reason & Writing 1- Tourism&Hospitality	COMM-3041 Professional Communication for Tour/Hosp
1 - Introductory																		
2 - Intermediate																		
3 - Advanced																		
The graduate has reliably demonstrated the ability to: (Source: MTCU Code CHF 1 = 43107 & Baking and Pastry Arts 53104)																		
1. provide fundamental culinary planning, preparation, and presentation to a variety of food service environments.			1	1	1						2	1				2		6
2. apply basic and advanced* food and bake theories and other related theories to all aspects of food preparation.			1	1	1	1		1	1		1	2	1			2		10
3. contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.			1		1		1			1	1	2	1			2		8
4. apply a knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources.									2				2					2
5. apply fundamental nutritional principles to all aspects of food production.		1																1
6. perform effectively as a member of a food and beverage preparation and service team.												1				2		2
7. apply cost control techniques to food-service operations.									2									1
8. apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation.		1	1		1				1	1	1	1				2		8
9. develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.			1	1	1	1		1	1	1	1	1		1		2		11
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	0	2	5	3	5	2	1	2	5	3	5	6	4	1	0	6	0	0
V = Vocational Courses E = Essential Employability Skills Courses																		
GM = General Education (mandatory) G = General Education (elective)																		
NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course																		
PROGRAM COORDINATOR: Chef Roland Hofner																		
ACADEMIC CHAIR: Jeannine Cookson																		
Date Completed: 26.09.2013																		
Professor: Chef Roland Hofner																		

Request for Approval for Funding Form

- ☒ Request for new postsecondary program
☐ Request for modification to existing postsecondary program [Provide existing MTCU code and APS number.]

For assistance in completing this form, contact the Ministry as indicated at the bottom of this form.

1. College: Fanshawe College
2. Program title: Baking & Pastry Arts Management
3. Program duration: 2 years
4. Proposed date of implementation: September 2014
5. Program delivery information (PDI) form to calculate program funding parameters must be completed and submitted (see page 3).
6. College contact person responsible for this proposal: Name: Jeannine Cookson E-Mail: jcookson@fanshawec.ca Title: Chair School of Tourism & Hospitality Telephone: 519-452-4289
7. The college attests that the following six criteria have been evaluated and met for the above proposed program: <input checked="" type="checkbox"/> The Credentials Validation Service (CVS) has confirmed that the proposed program of instruction conforms to the Credentials Framework and is consistent with accepted nomenclature. (Attach CVS confirmation.) <input checked="" type="checkbox"/> There is a demonstrated labour market or societal need and student demand for the program. <input checked="" type="checkbox"/> A relevant program advisory committee has recommended the program. <input checked="" type="checkbox"/> The program content and delivery will be compliant with all requirements of regulatory bodies responsible for the field of study or other regulatory bodies related to the field of study. Please list all regulatory bodies referenced: <u>NONE</u> <input checked="" type="checkbox"/> The program meets the relevant program standards where they exist and essential employability skills and general education requirements. <input checked="" type="checkbox"/> The board of governors has approved the program of instruction.
8. Please provide proposed annual tuition fee for this program: \$2607.54 Is this a "high demand"* program (see Page 4 for definition)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, a completed high demand program comparative form must be submitted
President's signature: Date:

Send one copy of this request to: colleges.branch@ontario.ca. For further information, contact: Program Approvals, Colleges Unit, Ministry of Training, Colleges and Universities, Mowat Block, 9th Floor, 900 Bay Street, Toronto, ON M7A 1L2 (416-325-2887).

**Program Delivery Information (PDI) Form to Calculate Program Funding
Parameters: Total Hours Required per Student**
College: Fanshawe College
Program title: Bake & Pastry Arts Mgmt.

Indicate the number of hours that a student is required to spend in each instructional setting in each semester or level of this program. All hours in all instructional settings are to be noted.

Instructional Settings*	Semester/Level									Total
	1	2	3	4	5	6	7	8	9	
Classroom instruction ⁱ	240	300	165		135					840
Laboratory/workshop/ fieldwork ⁱⁱ	105	135	180		237					657
Independent (self-paced) learning ⁱⁱⁱ										
One-on-one instruction ^{iv}										
Clinical placement ^v										
Field placement/work placement^{vi}				175						175
Co-op work placement ^{vii} ** <input type="checkbox"/> Mandatory <input type="checkbox"/> Optional										
Small group tutorial ^{viii}										
Other (specify)										
TOTAL	345	435	345	175	372					1672

*Definitions for each instructional setting can be found on pages 5-7 or in electronic version place mouse over end note reference beside each setting.**All hours in all instructional settings are to be noted including field or co-op placements.

-
-

4.0 Fit of Program

Score: ____/25

4.01 Institutional Fit

Enrollment Growth/Provides Premier learning experience:

- Provides an additional academic pathway for current and future students.
- Program is highly sought after and will provide additional programming options
- Caliber of equipment and professors would ensure an exceptional quality program
- Unique curriculum meets the needs of the industry within this community. Graduates will have the culinary skills combined with baking skills.
- Placement aligns well with local industry peak season and will lead to employment opportunities

Fosters a high-performing and sustainable college

- Program is designed around the schools current volume of business. Capitalizing on best availability of our kitchen/lab facilities
- Can be delivered within current facilities.

4.02 Similarity of Program

- a) The Bake program is currently not offered at Fanshawe College or any other college within South Western Ontario.
- b) Program would offer an additional pathway opportunity for Culinary and Food & Nutrition Management graduates. As well as direct entry into the second year for a graduate of the Culinary Skills - Chef Training program or Culinary Management from any Ontario Community College.
- c) Program is currently offered as a one year certificate at Niagara College, Algonquin College and Baking - Commercial Bakeries is at Centennial. The following community colleges offer the two year diploma similar to what we are proposing:

Centennial College: The Bakery and Pastry Arts Management program is designed to provide graduates with the skills to effectively manage commercial bakery outlets. Students will expand their abilities to produce advanced commercial quantities of breads, rolls, sweet dough, savoury and sweet pastry, Danish and puff pastry, cookies, cakes and desserts. Students will also learn to manage materials purchasing and storage, product cost control and marketing, hiring and managing personnel.

Students will gather valuable work experience through an individualized internship with industry partners.

Graduates of the one year Baking - Commercial Bakeries program may directly enter Semester 3 of this program and earn a diploma in one (additional) year.

George Brown: This one-of-a-kind program gives you the best of both worlds - advanced patissier training and the management skills you need to operate a successful business. This two-year program in Baking and Pastry Arts Management was designed by leaders in the industry.

Under the guidance of top professionals, you will develop your core skills and unleash your passion and creativity in a wide range of specialized areas, including:

- chocolate and confections
- wedding and specialty cakes
- tarts and pastries
- plated desserts

- artisan breads and breakfast pastries
- petits fours
- ice cream and sorbets
- blown, pulled and cast sugar pieces

These skills will make you a sought-after graduate in the world of high-end bakery and pastry arts.

Your classroom work will be done as part of a team, using a series of case studies designed to develop and perfect your skills. You will also complete an industry externship, gaining practical experience that will give you a real career advantage.

On the business side, you will learn the key skills that are necessary to run a successful operation, including:

- business planning
- leadership and motivation
- sales and marketing
- product packaging, showcasing and distribution methods

Instruction in industry standards and practices regarding sanitation and production management is also included.

Humber: The Baking and Pastry Arts Management diploma program, taught in Humber's state-of-the-art baking and pastry lab, has been designed by leaders in the industry. The program includes courses which explore various specialized areas including chocolate and confections, wedding and specialty cakes, tarts and pastries, plated desserts, artisan breads and breakfast pastries, petit fours, ice cream and sorbets, and blown, pulled and cast sugar pieces. Students will gain hands-on experience working in various settings, individually and as a team member to create baking and pastry delicacies. The first year of this program consists primarily of foundational courses in kitchen safety and sanitation, baking equipment usage, baking and pastry fundamentals, food costing and dessert menu management. In the second year, students begin in-depth training in baking and pastry arts applying the basic skills learned in year one. Students will learn the foundation of traditional and contemporary techniques in baking and pastry arts management exploring measurements, safety and sanitation, and various types of dough. Students also study the emerging opportunities of this specialized field, international trends and applications used in the industry.

Areas of study in the program also include courses in business and career management, entrepreneurship, and computer skills applications in the food-service industry, as well as strong general education and communications courses.

- d) The curriculum of this program combines the Learning Outcomes of the Culinary Skills - Chef Training curriculum with the Bake and Pastry Management outcomes. This provides the graduate with the combination of skills needed to be employed within the industry and fulfill both the Cook and Pastry needs of the Industry within South Western Ontario.

New Program Development - Detailed Assessment		Program Presentation Template (Gate 2 - Internal Review)	
Column 1	Column 2	Column 3	Column 4
KEY QUESTIONS/ REQUIREMENTS	RESPONSE	SIGNIFICANT RISK	PROPOSED REMEDY
<p>New Program being reviewed: Bake</p> <p>Contact- Chair- Jeannine Cookson, Dean- David Belford</p> <p>Results of Stage Gate 1 are provided in an appendix to this document</p>	<p>Please explain how you intend to address each of the key questions/requirements.</p> <p>Provide any research evidence, data or relevant consultation information that will help demonstrate or validate your response.</p>	<p>Please identify the significant risks that affect this proposal (beside the related response in column 2).</p> <p>A significant risk is defined as something, that without a strong mitigation strategy, could cause the program to fail.</p>	<p>Please describe the remedy required to deal with the risk and to allow this proposal to move forward (beside the related risk described in column 3).</p>
Opportunity			
Please identify any new partnerships that are part of this opportunity.	Will communicate with chefs and culinary associations as required	N/A	Will seek partnerships of value to program
What, if any, alliances are possible to reduce costs, increase speed to market and increase market coverage.	N/A	N/A	Will seek partnerships of value to program
What would be the competitive advantage of this program? In your response please include profiles of your key competitors. Consider Universities, private or trade Colleges and other Community Colleges. How have these competitors differentiate themselves?	One of few programs in province specializing in high-end baking skills. Built upon CHF1 Core curriculum	Need to market the uniqueness of this program to target markets	Fulsome and effective new program marketing plan from M&CC
Educational			
What method(s) of delivery are you planning (webfacilitated, hybrid, online, weekend?)	Blended delivery for some courses, if appropriate	Teacher training for blended delivery, IT support	Will develop teacher training working with OD&L and outside providers (i.e. ION)
Explain your deliberations regarding the use of alternative delivery.	Blended delivery could be suitable for some non-lab courses.	N/A	N/A
Explain the role experiential learning will play as part of this chosen curriculum (e.g., co-op, internships, field placements, capstone projects, etc.)	Students will complete projects in class, go on field trips, participate in co-op placements and possibly enter competitions	Lack of co-op job opportunities	Will work with Co-op Services and existing co-op employers to secure additional co-op job opportunities.
What opportunities will there be for developing learning pathways?	ADVANCED BAKE PATISSIER, Additional pathways for graduates will be explored. The Bake program could be combined with other culinary programs for a double diploma.	These pathways will need to be promoted internally at Fanshawe.	Fulsome and effective new program marketing plan from M&CC
Explain how applied research and innovation will be introduced into the curriculum.	Some practical applied research into the science of baking will be incorporated into the curriculum.	N/A	N/A
Strategic			
Please identify your student target (Persona - Internal or External etc.) and both quantify and qualify their needs. <i>Consult with Marketing and IR as required.</i>	Directs, International, Non-Directs	Marketing support needed from M&CC and International Centre	Fulsome and effective new program marketing plan from M&CC
How will this program help achieve the College's enrolment growth strategy?	Industry demand, student demand- will increase net enrolments.	Marketing support needed	Fulsome and effective new program marketing plan from M&CC
What strategic benefit will this program provide?	Increased enrolments, opportunities to enhance image of School of Tourism and Hospitality/Centre for Hospitality.	Need effective marketing and promotion, highlighting differentiation of program and opportunities graduates would realize.	Fulsome and effective new program marketing plan from M&CC
Consider how this program will meet the College mandate objective to "Meet the needs of our various communities for educated and trained workers / citizens". Provide an objective measure of labour market needs and student demand opportunities (<i>draw on Gate 1 information</i>). Note any important implications drawn from the data.	See attached data from Stage Gate 1, provided by Strategy and Planning . Favourable demand.	Local labour market may not support all graduates	Will promote to students the worldwide job opportunities for graduates.
Financial			
Please quantify any estimated spending requirements that are above your existing budget. Outline assumptions underlying this request.	This program will require use of teaching labs- if the program becomes very successful, there could be a need for additional bake lab capacity and/or alternate delivery (i.e. weekends).	Need to secure additional support from EFP \$ of new lab is needed	Work with S&P and FM to determine capacity needed
Estimate the staffing requirements that are above your existing HR complement.	Will need to hire net new FT professor and additional non-FT professors.	Need to hire FT professor by August, 2014	As usual, will define skills and experience needed and hire appropriately

New Program Development - Detailed Assessment		Program Presentation Template (Gate 2 - Internal Review)	
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Would there be any changes in your current staffing arrangements in order implement this new program?	May redeploy some existing FT and non-FT professors when program first starts.	Larger amount of space required in THS offices	Need assistance from Facilities Management
Would there be any additional training needs?	CEDP for new professors.	N/A	Need assistance from OD&L as well as outside providers (i.e. ION)
What was the outcome of your funding calculations (template attached) including program weight, funding unit, program duration, number of levels and duration of each level.	Need this information from S&P. Will calculate once curriculum is established.	Enrolment revenue lower than break even point	Fulsome and effective new program marketing plan from M&CC
Estimate the amount of capital investment required to implement this program that is beyond your existing allotment. If this exceeds \$1.5M, also indicate if you have identified a source of these funds.	This program will require use of teaching labs- if the program becomes very successful, there could be a need for additional bake lab capacity (\$1 M?) and/or alternate delivery (i.e. weekends).	\$ will not be available to build additional lab capacity	Will work with S&P and FM to develop business plan and risk assessment.
Compliance			
Describe how you will comply with any regulatory or accreditation requirements.	No regulatory requirements, but will align program with appropriate professional association requirements.	N/A	N/A

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Operational - Technical			
Proposed launch date	Sept., 2014	Need ALL internal approvals to be completed by May, 2013, MTCU approval by Sept., 2013. Curriculum development to start in Spring, 2014 and continue in following semesters. New program marketing plan needed from M&CC.	Stage Gate 2 process must proceed quickly
Use the following checklist to ensure that your essential prerequisites or requirements for this program are identified and communicated, through discussions, with enabling areas. e.g. ITS, HR, Resource Planning and Facilities Mgmt., Marketing, Student Success Services, Registrar. <i>Please note items with an asterisk will require initial estimates, that can be refined further along in the process.</i>			
Scheduling, Timetabling and Facilities: implications and timing			
Size, type and required attributes of classroom			
(Room style: lecture, classroom, collaborative; technology: vdp, smart board, and laptop)	Standard classroom with VDP etc.	Enough space at London main campus?	Need input from S&P and FM
Size, type and required attributes of any dedicated spaces (including Labs)	Existing Bake lab and kitchens	N/A	N/A
Requirements for new labs	New bake lab will be required to support high enrolments	\$ and space constraints	Will work with S&P and FM to develop business plan and risk assessment.
Special lab amenities/ attributes requirement		N/A	N/A
Estimated size of enrollment and size of sections *	Classroom- 40, labs- 20	N/A	N/A
Estimated number of hours per week by term *	25 (total of blended and online)	24/7 availability and support from ITS	Will rely on ITS to provide support
Which term format will make program a success?	Sept. intake, could add additional intakes if demand supports	If program cannot start in Sept, 2014, will consider moving back to Jan., 2015	Will try to secure speedy program approval in order to meet Sept., 2014 target launch
(placements, co-op, clinical, partnerships with U.W.O., specialist faculty availability)	Externship Placement Required	Lack of co-op job opportunities	Will work with Placement Consultant
Terms program to be offered	Fall intake, 2nd level in winter, 3rd in fall, 4th in winter	N/A	N/A
Are requirements different each term?	No	N/A	N/A
Will you require additional space (e.g., office space, dedicated academic space, etc.)?	Additional desks for new FT and non-FT professors in A1015 (space constraint?)	Enough space in A1015?	Need input from Resource Planning and FM
IT planning considerations			
Method of course delivery	Face-to-face and blended.	N/A	
Implications for existing IT architecture	24/7 support for blended learning.	ITS will need to provide this level of support	Work with ITS to develop appropriate support plan
Required software applications (include Connect and program fees) *	FOL, Elluminate or replacement	Replacement for Elluminate needed	Replacement for Elluminate needed
Requirement for enterprise-level storage *	Standard for students and faculty	N/A	N/A
Acquisition of licenses *	N/A	N/A	N/A
Plans to select equipment that is sustainable, supportable, *	N/A	N/A	N/A
Requirement to purchase enabling technologies (e.g., clickers, smart boards, etc.)	Smartboards would be useful	Need \$ to support purchase and installation and appropriate classroom scheduling	Work with S&P
Compatible with and can run on the College's networks *	Yes	N/A	N/A
Online Registration would be essential for this programs success	No	N/A	N/A

<i>New Program Development - Detailed Assessment</i>		<i>Program Presentation Template (Gate 2 - Internal Review)</i>	
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IT Staff Support Needs *	Help Desk support for online students	ITS will need to provide this level of support	ITS will need to provide this level of support
OTHER <i>significant aspects of risk for this activity not addressed by this template</i>			
a. Marketing support needed to highlight that this is a new program, and that it is being offered in blended and online format	Need fulsome and effective new program marketing plan from M&CC	Need fulsome and effective new program marketing plan from M&CC	Will work with M&CC as soon as appropriate
b.			

4.03 Pathways between Proposed Program and Other Post-Secondary Programs

Currently no pathways are being pursued specifically for this program. As the School of Tourism & Hospitality continues to broaden its academic partnerships on a global scale, this program will be included in the discussions and negotiations.

There are very few Degree or Masters programs available in this discipline.

Given the pathway from our current program offerings, we anticipate enrollment into the second year will be robust.



5.0 Demand for Program

Score: ____/25

5.01 Student Demand (*from Stage Gate I - may be enhanced from research*)

OCAS data gathered to-date only reflects information from George Brown. Humber and Centennial are new to Bake and Pastry Arts Management. Applications far exceed George Brown's capacity and pull from all catchment areas including London and across South Western Ontario.

As with all our programs, this will be sure to attract International Students as well as Second Careers. It has been designed to pull from our existing first year culinary students as well as graduates from all community colleges in South Western Ontario and may in addition encourage students to stay for an additional year, to complement their Culinary Management Diploma.

Anecdotal information from Reputation and Brand Management identify Bake and Pastry Arts one of the most requested programs from this area. Until now, we have not been able to offer.

BAKING AND PASTRY MANAGEMENT - MTCU 53104													
	APPLICATION					ENROLMENT				ENROLMENT - INTERNATIONAL			
	2008	2009	2010	2011	2012	2008	2009	2010	2011	2008	2009	2010	2011
George Brown	469	495	717	740	761	93	85	126	90	1	6	5	10
	469	495	717	740	761	93	85	126	90	1	6	5	10
4 yr comparison - Overall					62%					900%			
2012 vs 2011 - Overall					3%					100%			
WHERE IS OUR CATCHMENT GOING?													
	APPLICATION					ENROLMENT							
	2008	2009	2010	2011	2012	2008	2009	2010	2011				
GBTC	13	15	16	9	14	3	0	3	2				
	13	15	16	9	14	3	0	3	2				

[illegible][illegible]

	APPLICATIONS					ENROLMENT			
	2008	2009	2010	2011	2012	2008	2009	2010	2011
ALGO	6	9	17	11	15	2	1	3	3
CAMB	4	3	2	5	1	0	1	0	0
CANA	2	0	0	2	2	0	0	0	0
CENT	51	57	63	79	72	13	12	9	15
CONF	1	1	5	3	5	0	0	1	0
CONS	18	14	31	28	21	1	3	8	3
DURH	37	27	59	60	50	9	2	16	9
FANS	13	15	16	9	12	3	0	3	2
GBTC	38	49	76	84	67	8	6	9	7
GEOR	25	31	38	33	33	3	8	10	3
HUMB	25	21	30	46	48	7	4	4	4
LAMB	3	4	1	2	4	0	0	1	0
LOYT	6	5	10	4	6	1	0	0	2
MOHA	19	24	35	30	22	3	7	6	6
NIAG	13	11	18	14	16	1	0	1	4
NORT	3	3	4	2	5	1	1	0	0
SAUL	0	2	3	3	1	0	1	0	0
SENE	95	104	146	133	142	20	14	28	11
SHER	89	91	130	128	115	20	23	24	16
SLAW	3	1	1	9	14	0	0	0	1
SSFL	6	7	9	12	6	0	0	0	2
STCL	4	8	15	9	9	1	1	3	0
UNKN	4	4	3	8	5	0	0	0	0
OUTSIDE ONT	4	4	5	15	9	0	1	0	2
	469	495	717	729	680	93	85	126	90

5.02 Employment Demand (*from Stage Gate I - may be enhanced from research*)

- a) Employment prospects for graduates of the Ontario College Diploma for the *Baking and Pastry Arts Management* program are promising, with the demand for skills workers growing.

As stated in the program description, culinary trends for sustainability and artisanal food production are showing us that today's customers are seeking out locally produced foods or baked goods created with an hands on artisanal approach. There are growing opportunities to work as a member of a culinary team in restaurants, hotels, corporations, cruise lines, catering companies, bakeries and pastry shops. The Hospitality industry is experiencing rapid growth and requires qualified workers who exhibit characteristics learned in a *Baking & Pastry Arts Management* program.

Job search websites indicate workforce demand for baking/pastry specialization. On September 23rd, 2013 a job search on Wowjobs.ca and Jobrapido.com for Baker, Pastry Chef and or Cake Decorator produced 89 hits for Ontario; with 15 positions in and around London area only. Please see attached resources.

Also note the print out on Careerdare.com regarding high paying pastry chef's positions.

- b) The Program Advisory committee strongly endorsed the need for graduates with this discipline and were in full support of the externship component and timeline, as found in the attached supporting documents.

Works Cited:

<http://careerdare.com/5-jobs-that-pay-100k-a-year-without-a-degree/2/>
<http://cajobrapido.com/?w=cake+bakery&1=ontario&p=2>
<http://cajobrapido.com/Cake-Bakery-jobs>
<http://cajobrapido.com/?w=pastry+chef&1=Ontario&p=2>
<http://adzuna.ca/search?q=bakery&w=london&gclid=CJ3U24X14bkCFSlo7AodMj>

Proposed Program:

Baking and Pastry Arts Management

Occupation and NOC Level:

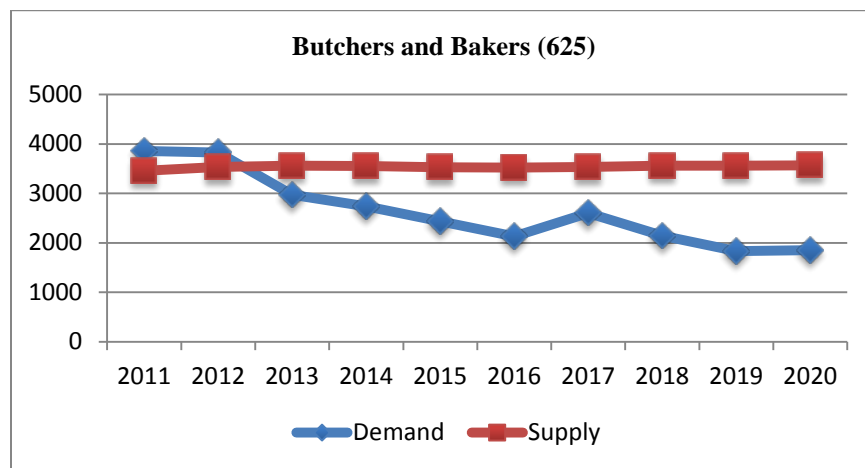
Butchers and Bakers (625)

Relevant Occupations in this Group and NOC Code(s):

Bakers (6252)

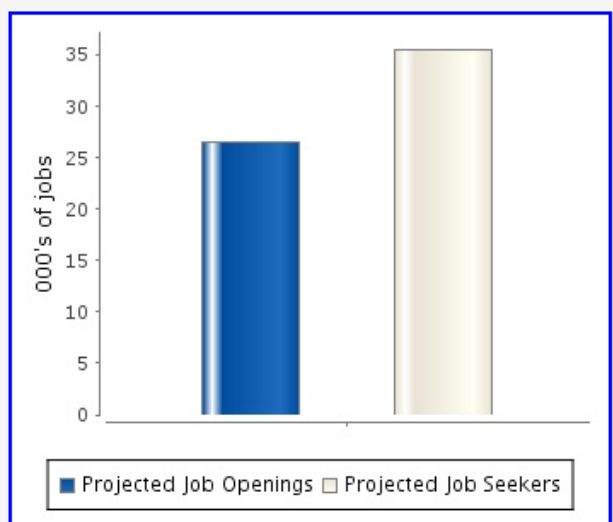
National Level

According to the Canadian Occupational Projection System (COPS), for this occupational group (i.e., Butchers and Bakers) job openings are expected to total **26,396** between 2011 and 2020. It is also expected that **35,389** job seekers will be available to fill these job openings (see figures below).



Category	Openings	%
Expansion Demand	10,936	41%
Retirements	11,706	44%
Other Replacement Demand	2,114	8%
Emigration	1,638	6%
Projected Job Openings	26,394	100%

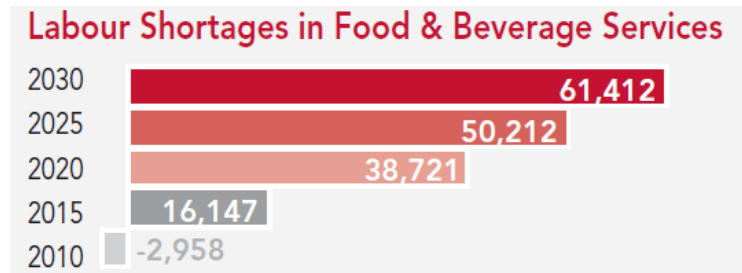
Category	Seekers	%
School Leavers	27,992	79%
Immigration	6,382	18%
Other	1,016	3%
Projected Job Seekers	35,390	100%



[Source: [Canadian Occupational Projection System \(COPS\)](#)]

Provincial Level (Ontario)

According to the Canadian Tourism Human Resource Council, Canada's tourism sector is facing a potentially severe shortage of labor over the next 15-20 years. In particular, the labor shortage in Ontario's Food and Beverage Services Industry could rise to more than 61,400 full-year jobs by 2030 (see graph below).



Regional Level (London)

Although a bit outdated, Employment Ontario reports that in 2009, 5% of all Bakers in Ontario were employed in London.

Employment Ontario also projected that between 2009 and 2013, the employment prospects of this occupation will be 'average' (see figure below).

Provincial Employment Potential Information

The following table identifies employment conditions within **Ontario**.

Location	Employment Potential	Release Date
Hamilton--Niagara Peninsula Region	<Not assigned>	2012-01-09
Kingston - Pembroke Region	<Not assigned>	2012-01-11
Kitchener--Waterloo--Barrie Region	<Not assigned>	2012-01-09
London Region	<Not assigned>	2012-01-09
Muskoka-Kawarthas Region	<Not assigned>	2012-01-09
Northeast Region	<Not assigned>	2012-01-09
Northwest Region	<Not assigned>	2012-01-09
Ottawa Region	<Not assigned>	2012-01-09
Stratford--Bruce Peninsula Region	<Not assigned>	2012-01-09
Toronto Region	★☆☆	2012-01-09
Windsor-Sarnia Region	<Not assigned>	2012-01-09

[Source: [Labour Market Information - HRSDC](#)]

**Note: For the employment potential:*

- 1 Star = Limited
- 2 Stars = Average
- 3 Stars = Good

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Search site

Home > Job Hunt > 5 Jobs That Pay 100k a Year Without a Degree

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By Career Dare on August 9, 2013

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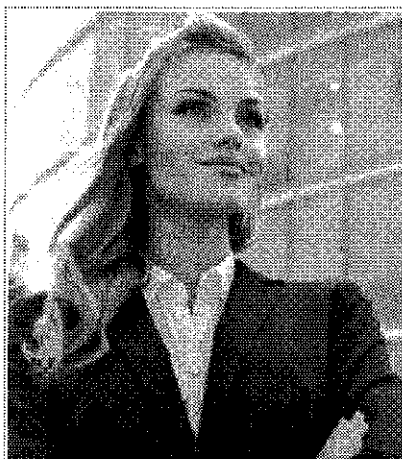
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2. Pastry Chef

If you make your way to the position of Executive Pastry Chef, you could earn up to \$102,000 per year. You will need an associate's degree in culinary arts, however. To rise to the level of Executive Pastry Chef, you are looking to spend at least five years in the industry as well.

In this position, you will usually find yourself managing other staff and expenses. Again, this is a highly competitive field, but a rewarding one if you enjoy it and are hardworking.



3. Massage Therapist

Massage therapy is another career path that does not require a bachelor's degree; however, it does require licensure, training, and potentially an associate's degree, depending on the state.

On the plus side, the average annual salary is \$67,600 and can rise up to \$141,000.

In addition, the Bureau of Labor Statistics is projecting widespread growth in this field as massage therapy becomes more popular and well known as a reliever of stress and pain.



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The #1 WORST food for your joints, skin, and blood sugar

The Top 23 Foods That Kill Abdominal Fat

cake bakery

ontario

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Search in a wider area: [Central Canada\(/?w=cake+bakery&l=central+canada&ft=1\)](#), [Eastern Canada\(/?w=cake+bakery&l=eastern+canada&ft=1\)](#), [Canada\(/?w=cake+bakery&l=canada&ft=1\)](#)

Ads by Google(http://services.google.com/f/feedback/online_hws_feedback?hl=en)

Baking Chocolate Canada

([http://www.google.com/acik?](http://www.google.com/acik?sa=L&ai=C4tmch2IAUqLmEIL76QHDpoHgA4_SxeACt5SRqBy6t8XCAAQASDKuZwgUPbN)

[sa=L&ai=C4tmch2IAUqLmEIL76QHDpoHgA4_SxeACt5SRqBy6t8XCAAQASDKuZwgUPbN](http://www.google.com/acik?sa=L&ai=C4tmch2IAUqLmEIL76QHDpoHgA4_SxeACt5SRqBy6t8XCAAQASDKuZwgUPbN)

L75_____wFg_bCRgegDyAEBqQJD8SdWkqwPqoEJ0_Q5eOlv5UyYXy6qHWmFJYSUQOxlK3VRhQ5RFEPvkG3W

szfOIAHm_6UDQ&sig=AOD64_0uK7kU9eD4ikFVhrcEkykq0HDOg&adurl=http://www.vanillafoodcompany.ca/Baking_Chocolate_Couverture_s/60.html

Callebaut, Valrhona, Cacao Barry and more. Canada's online source.

www.vanillafoodcompany.ca ([http://www.google.com/acik?](http://www.google.com/acik?sa=L&ai=C4tmch2IAUqLmEIL76QHDpoHgA4_SxeACt5SRqBy6t8XCAAQASDKuZwgUPbN)

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Baker (Nights & Weekends)

Toronto, ON

Sobeys Inc.

www.sobeyscareers.ca • 31 Aug 2013

(https://sobeys.hua.hrsmart.com/ats/js_job_details.php?reqid=26592)

Baker - retail

Etobicoke, ON

Coco Bakery Inc.

www.jobbank.gc.ca • 28 Aug 2013

([http://www.jobbank.gc.ca/detail-eng.aspx?](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7074920&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=3)

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Baker, specialty foods

Ontario

BRAZIL BAKERY & PASTRY LIMITED

www.extremejobs.ca • 20 Aug 2013

(<http://www.extremejobs.ca/722780/high-park-parkdale/baker-specialty-foods-job.html>)

Head baker

Mississauga, ON

Ontario Inc. O A Paramount Fine Foods

www.jobbank.gc.ca • 20 Aug 2013

([http://www.jobbank.gc.ca/detail-eng.aspx?](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7104739&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=19)

[OrderNum=7104739&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=19](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7104739&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=19))

Baker, specialty foods

Brampton, ON

CRISTINA'S BAKERY & GRILL

www.jobbank.gc.ca • 15 Aug 2013

([http://www.jobbank.gc.ca/detail-eng.aspx?](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7097850&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=2)

[OrderNum=7097850&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=2](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7097850&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=2))

Baker, specialty foods

Mississauga, ON

LAZAR FAMOUS DELI & BAKERY

www.jobbank.gc.ca • 14 Aug 2013

([http://www.jobbank.gc.ca/detail-eng.aspx?](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7096215&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=5)

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Baker

Toronto, ON

Ontario Inc. O A Maxim

www.jobbank.gc.ca • 13 Aug 2013

([http://www.jobbank.gc.ca/detail-eng.aspx?](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7094755&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=4)

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Specialty foods baker

Pickering, ON

ONTARIO LTD.

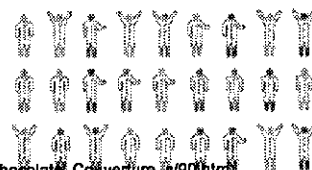
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([http://www.jobbank.gc.ca/detail-eng.aspx?](http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7087113&Source=JobPosting&Provid=06&Categ=6*&OpPage=50&Stdnt=No&PgNum=7)

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 YoAH04vTCA&num=2&sig=AOD64_0uctiPoiLw2gjE93-
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Dessert

(http://www.google.com/acik?

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 CWAB9jv_gg&num=3&sig=AOD64_15Oy0aSp1MPZIXdAvQ52dU1MNN-
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qbw6YDqpSY9DHmJ4Y1EAMgymclCgDUOeMgt34_____wFg_bCRgegDoAGumIPUA8gBAakCMZ7BBhZLsD6qBCdP0KXRt?

QMmF8uqh1pYzhLaoJAjsZS11UYUOURRD75AN1vopOugOAB7m_Cs&num=4&sig=AOD64_0L_aFzbLaKE5Qny5prEEBSLy0FA&adurl=http://www.jadorecakesco.com)

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LONDON, ON



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Bakery Assistant Manager

Red Deer, AB

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Bakery Assistant Manager

Stettler, AB

Sobeys Inc.

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Bakery Manager

Stettler, AB

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Bakery clerk

Medicine Hat, AB

Medicine Hat Co-op

www.extremejobs.ca • 22 Sep 2013

(<http://www.extremejobs.ca/743041/medicine-hat-co-op-food-store/bakery-clerk-job.html>)

Baker

De Winton, AB

SOBEYS INC.

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Baker

Fort McMurray, AB

Company name not available

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Baker

Calgary, AB

Sobeys Inc.

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Baker

Mississauga, ON

Starky Foods Inc.

www.extremejobs.ca • 19 Sep 2013

(<http://www.extremejobs.ca/741155/mississauga/baker-job.html>)

Baker

Richmond Hill, ON
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(<http://www.workopolis.com/jobsearch/job/14679808?uc=E4&cid=21%3A19L%3A17026>)

Baker

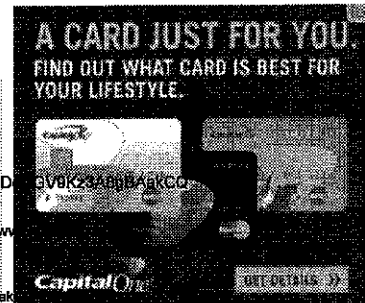
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www.vanillefoodcompany.ca(http://www.google.com/acik?)

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L75_____wFg_bCRgegDyAEBqQJD6SdWrkqWPqoEJ0_QcvKLOJJXwhUepI0R3V4MHT9nRDISOsRbe_MGC_CqejbJcytqL4AHm_6UDQ&num=2&sig=AOD64_0zKkIdObGtjE5IWOJoviThRn4qThQ&adurl=

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gD9aXF52bmj4Y1EAlgyrmclCgDUNuN-

uj6_____wFg_bCRgegDyAEBqQJxnsEGFkuWPqoEJE_QUIKeOJNXwhUe7I2N0efCYZoS1uYbE4e33lz

xvCvz14BrYAH1aHjJA&num=3&sig=AOD64_2mjg5eeTivEjbsVXQ0fYIT2jv2Vw&adurl=http://scotianisle.ca/)

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uj6_____wFg_bCRgegDyAEBqQJxnsEGFkuWPqoEJE_QUIKeOJNXwhUe7I2N0efCYZoS1uYbE4e33lz-

xvCvz14BrYAH1aHjJA&num=3&sig=AOD64_2mjg5eeTivEjbsVXQ0fYIT2jv2Vw&adurl=http://scotianisle.ca/)

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Try adding a location, e.g.

Toronto(/?w=cake+bakery&i=toronto&ft=1)Montréal(/?w=cake+bakery&i=montr%C3%A9al&ft=1)Vancouver(/?w=cake+bakery&i=vancouver&ft=1)

1 2 3 4 5 (/?)

(/?w=cake+bakery&i=&p=2)

w=cake+bakery&i=&p=5)

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pastry chef

ontario

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Executive Pastry Chef

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www.webcrawler.com(http://www.google.com/acik?sa=L&ai=CXqCYOGxUpCWLKia6wHR-YDAAoCZ3YID6NKvoVrWht95CAAQASDKuZwgUKfzafFYP2wkYHoA8gBAaoEJU_QmR9Vskyvj5D1-dlXnln7x18Mui60ZdL7HG3THY-qP6xnbqAB7JV4IE&sig=AOD64_OVF6i7-xnQwZvuALITgVuXtW3mJg&adurl=http://www.webcrawler.com/info.wbcrl.305.05/search/web%3Fq%3Dexecutive%2Bpastry%2Bchef%26cid%3D116383584%26ad.network%3Ds%26ad.keyword%3Dexecutive%2520pastry%2520chef%26ad.creative%3D24187911504%26ad.position%3D1t1%26ad.placement%3D%26ad.matchtype%3Db%26ad.aceid%3D%26ad.ismobile%3D%26ad.device%3Dc%26ad.devicemodel%3D%26ad.segment%3Dinfo.wbcrl.305.05)

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Pastry Sous Chef

Toronto, ON

Company name not available
www.hcareers.ca • 9 Sep 2013

(<http://www.hcareers.ca/seeker/search/view?jobAdId=82776>)

Pastry chef

Thornhill, ON

Me Va Me Express
www.extremejobs.ca • 9 Sep 2013

(<http://www.extremejobs.ca/734696/thornhill/pastry-chef-job.html>)

Executive Sous Chef - Pastry & Bakery

Ontario

Company name not available
www.hcareers.ca • 7 Sep 2013

(<http://www.hcareers.ca/seeker/search/view?jobAdId=1C27C13BF89D85A0>)

Pastry chef

Ontario

Brazil Bakery And Pastry Ltd.
www.jobbank.gc.ca • 6 Sep 2013

(http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7103533&Source=JobPosting&Provid=06&Categ=6*OpPage=50&Stdnt=No&PgNum=12)

Pastry chef

Peterborough, ON

Peterborough Golf And Country Club
www.jobbank.gc.ca • 4 Sep 2013

(http://www.jobbank.gc.ca/detail-eng.aspx?OrderNum=7126068&Source=JobPosting&Provid=06&Categ=6*OpPage=50&Stdnt=No&PgNum=8)

Pastry Chef

Toronto, ON

Company name not available
www.hcareers.ca • 28 Aug 2013

(<http://www.hcareers.ca/seeker/search/view?jobAdId=81061>)

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Pastry chef

Etobicoke, ON

Pastry Chef jobs in Ontario

www.jobbank.gc.ca • 28 Aug 2013

OrderNum=7074983&Source=JobPosting&Provid=06&Categ=6*OpPage=50&Stdnt=No&PgNum=3)

Pastry chef

London, ON

F G International Corp O A Aroma Mediterranean Restaurant
www.jobbank.gc.ca • 28 Aug 2013

(http://www.jobbank.gc.ca/detail-eng.aspx?

OrderNum=7118845&Source=JobPosting&Provid=06&Categ=6*OpPage=50&Stdnt=No&PgNum=3)

Executive chef

Wellington, ON

Casa Dea Estates Winery
www.extremejobs.ca • 27 Aug 2013

(http://www.extremejobs.ca/727018/wellington/executive-chef-for-banquet-and-restaurant-job.html)

Albanian Pastry and Bread Chef

Toronto, ON

Allegany Foods
www.allstarjobs.ca • 26 Aug 2013

(http://www.allstarjobs.ca/index.php?post_id=233927)

Ads by Google(http://services.google.com/feedback/online_hws_feedback?hl=en)

Culinary Training

(http://www.google.com/acik?sa=l&ai=CRJ-FOGxAUpCWLKia6wHR-YDAAvXM2uQD9dnf1WVoNYFEAEgyrmlCgDUPJlZqQEYP2wkYHoA6AB09ee_QPIAQGqBCdP0I5KB1bKMr4-Q5_n4XLdkMCPKhvoStHhMy_kQ-2G3b7-b446zfeAB5W04QI&num=2&sig=AOD64_283fN5AZ3sgrJYtDeWCeESKQhM7w&adurl=http://www.icslearn.ca/urm.aspx%3Fsource%3DD057704%26url%3Dhttp://www.icslearn.ca/catering/index.html%3Fsemkey%3DD057704%26jadid%3D28061341573%26jap%3D1s1%26jk%3Dchef%2520careers%26jklid%3D8a8ae4cd3fd557e3013fe312c1475e8b%26jmt%3D1_b_%26jp%3D%26js%3D1%26jsid%3D35140%26jt%3D1) Online Course - Affordable Tuition. Career Services Included! www.icslearn.ca(http://www.google.com/acik?sa=l&ai=CRJ-FOGxAUpCWLKia6wHR-YDAAvXM2uQD9dnf1WVoNYFEAEgyrmlCgDUPJlZqQEYP2wkYHoA6AB09ee_QPIAQGqBCdP0I5KB1bKMr4-Q5_n4XLdkMCPKhvoStHhMy_kQ-2G3b7-b446zfeAB5W04QI&num=2&sig=AOD64_283fN5AZ3sgrJYtDeWCeESKQhM7w&adurl=http://www.icslearn.ca/urm.aspx%3Fsource%3DD057704%26url%3Dhttp://www.icslearn.ca/catering/index.html%3Fsemkey%3DD057704%26jadid%3D28061341573%26jap%3D1s1%26jk%3Dchef%2520careers%26jklid%3D8a8ae4cd3fd557e3013fe312c1475e8b%26jmt%3D1_b_%26jp%3D%26js%3D1%26jsid%3D35140%26jt%3D1)

Barakat Restaurant

(http://www.google.com/acik?sa=L&ai=C7yMFOGxAUpCWLKia6wHR-YDAAmfk-wDkeHmuGO6xY0KEAlgyrmlCgDUOLW-_P6_wFg_bCRgegDyAEBqQlxnsEGFkuwPqoEJE_QzhswVssyv5D1-dpAm8h7x18Mui60ZdL7HG3zobYN8K8fiAH0eflKg&num=3&sig=AOD64_3NRoEDnUfKecjJ9E2fQsNoS64H9Q&adurl=http://www.barakatrestaurant.com/) Original Middle eastern Cuisine & Shawarma in London, On www.barakatrestaurant.com(http://www.google.com/acik?sa=L&ai=C7yMFOGxAUpCWLKia6wHR-YDAAmfk-wDkeHmuGO6xY0KEAlgyrmlCgDUOLW-_P6_wFg_bCRgegDyAEBqQlxnsEGFkuwPqoEJE_QzhswVssyv5D1-dpAm8h7x18Mui60ZdL7HG3zobYN8K8fiAH0eflKg&num=3&sig=AOD64_3NRoEDnUfKecjJ9E2fQsNoS64H9Q&adurl=http://www.barakatrestaurant.com/)

Executive Pastry Chef Jobs

(http://www.google.com/acik?sa=L&ai=COR7COGxAUpCWLKia6wHR-YDAAvLd3J0Eisn3vI6x18H8CBADIMq5nCAoA1CS8Ja-AmD9sJGB6APIAQGqBCVP0N40eibMMr4-Q9fOI4RPe8dfDLoutGXS-xxT0x2PqjcvaKxgAfK_P0p&num=4&sig=AOD64_2bPO3AScTika-Qjb16tGINxnA2jw&adurl=http://www.ask.com/slp%3F%26q%3Dexecutive%2Bpastry%2Bchef%2Bjobs%26sid%3Dfbf0e78f-5d47-4af4-9a9f-93799e70aaf3-0-us_gsb%26kwid%3Dexecutive%2520pastry%2520chef%2520jobs%26cid%3D25354647778%26site%3D) Explore Executive Pastry Chef Jobs. Get Answers Now on Ask.com. www.ask.com(http://www.google.com/acik?sa=L&ai=COR7COGxAUpCWLKia6wHR-YDAAvLd3J0Eisn3vI6x18H8CBADIMq5nCAoA1CS8Ja-AmD9sJGB6APIAQGqBCVP0N40eibMMr4-Q9fOI4RPe8dfDLoutGXS-

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Qjb16tGINxnA2jw&adurl=http://www.ask.com/slp%3F%26q%3Dexecutive%2Bpastry%2Bchef%2Bjobs%2Bontario%3D&adurl=http://www.ask.com/slp%3F%26q%3Dexecutive%2Bpastry%2Bchef%2Bjobs%2Bontario%3D

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w=pastry+chef&l=ontario&p=5)

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Job Posting: 46738 - Position: Baker

Application Deadline	May 28, 2013 05:00PM
Application Method:	
Posting Goes Live:	May 07, 2013 11:59PM
Job Posting Status:	Approved

ORGANIZATION INFORMATION

Organization	Organic Works Inc.
Division	London
Job Contact First Name	Lori
Job Contact Last Name	Juric
Contact Title	Lead Baker
Phone	(519)850 1800
Fax	(519)850 1803
Website	www.organicworksbakery.com
Email	peter@organicworksbakery.com
Address Line One	222 Wellington Street
City	London
Province / State	Ontario
Postal Code / Zip Code	N6B 2L3
Country	Canada

JOB POSTING INFORMATION

Job Type	Full Time
Job Title	Baker
Job Location	London
Hours per week	30-40
Number of Positions	2
Salary	negotiable
Job Description	

Commercial bakers required for Organic Works, an organic, gluten free, allergen free bakery located in downtown London. We are an artisan bakery, all breads, cookies and desserts are handmade. We bake for wholesale distribution across Ontario and for our own cafe. An understanding of wheat free flours or gluten free baking in general is an asset but not critical. You must know how to batch and use a calculator. We will teach you the rest. Early morning starts (2-4 am) is normal, but you have the rest of the day to enjoy the sun. Your own transportation is critical, as buses do not run that early and taxis are expensive. You will learn from the best wheat free bakers in Ontario. Please apply with an open mind and a willingness to learn. If this sounds like you, please contact Lori, lead baker at Organic Works.

Job Requirements

Must know how to batch

Use a calculator
Have your own transportation
Work well with others
Willingness to learn
Rise early for work

Targeted Programs

All Programs

ARTISANAL CULINARY ARTS
CHEF TRAINING
CULINARY MANAGEMENT
HOSPITALITY MANAGEMENT - FOOD & BEVERAGE

Application Information

Application Process / Procedure

Email resume and cover letter to peter@organicworksbakery.com

This position is posted through the Fanshawe College Career Services Department in room D1063.

View this listing and other job postings at www.fanshawec.ca/careerservices

Position Start Date

Immediately

Job Posting: 45830 - Position: Baker

Application Deadline	Apr 24, 2013 11:59PM
Application Method:	
Posting Goes Live:	Apr 03, 2013 11:59PM
Job Posting Status:	Approved

ORGANIZATION INFORMATION

Organization	G.B. Catering
Division	G.B. Catering
Job Contact First Name	Jennifer
Job Contact Last Name	Manuell
Contact Title	Human Resource Manager
Phone	(705)789.8806
Fax	(705)789-6582
Website	www.gb.on.ca
Email	jennifer@gb.on.ca
Address Line One	102 Lindgren Rd. W.
Address Line Two	Unit 1
City	Huntsville
Province / State	Ontario
Postal Code / Zip Code	P1H 1Y2
Country	Canada

JOB POSTING INFORMATION

Job Type	Summer
Job Title	Baker
Job Location	Various Locations in Ontario
Hours per week	6 days per week
Salary	\$325 to \$400 per week depending on experience and location (\$265 to \$340 during the summer + \$60 Bonus upon completion of your contract). Free Room & Board

Job Description

Baker (live-in, summer camp)

Are you ready to work hard, make lots of new friends, live away from home, and earn some money for school?

G.B. Catering has been operating successfully in recreational camps and outdoor centres since 1969. We provide food services at about twenty locations across Ontario—and hire approximately 150 employees each summer. Our clients include sports camps, canoe tripping camps, camps for children with special needs (diabetic, learning disabilities, physical disabilities, etc.), religious camps, a family camp, as well as traditional children's camps. Feeding numbers at each camp range from 70 to 450 people per meal.

G.B.'s recipe for success is based on our unique philosophy of preparing high quality home-cooking and fresh-baked goods, including our trademark homemade breads.

The Baker is responsible for the preparation and production of all baked goods and desserts for the camp. This includes homemade breads, buns, cakes, cookies, muffins, squares, etc.—all made from scratch. In smaller camps, the position also involves helping with basic food preparation and service at mealtimes.

For more information about our company, including working conditions, locations, etc., please visit:
<http://www.gb.on.ca/employment.html>

Job Requirements

A good work ethic, the ability to learn quickly, independent work abilities, and physical strength are required. Enrollment in a culinary or baking program and/or 1-2 years previous work experience is also required. Large quantity cooking or baking production experience is an asset. Training is provided.

Targeted Programs

All Programs

ARTISANAL CULINARY ARTS
CHEF TRAINING
CULINARY MANAGEMENT

Application Information

Application Process / Procedure

Interested applicants are asked to please fill out an application form and submit their résumé online:
<http://www.gb.on.ca/applicationform.html>

This position is posted through the Fanshawe College Career Services Department in room D1063.

View this listing and other job postings at www.fanshawec.ca/careerservices

Position Start Date

May 27th and later dates, depending on location

Job Posting: 49009 - Position: Cookie Decorator, Packaging, baking

Application Deadline	Sep 17, 2013 11:59PM
Application Method:	
Posting Goes Live:	Aug 27, 2013 11:59PM
Job Posting Status:	Approved

ORGANIZATION INFORMATION

Organization	A Couple of Squares
Division	London
Job Contact First Name	Bernadette
Job Contact Last Name	Erb
Contact Title	Director of Marketing & Sales
Phone	(519) 672-6979
Fax	(519) 672-4487
Website	www.acoupleofsquares.com
Email	bernadette@acoupleofsquares.com
Address Line One	501B Nightingale Ave
City	London
Province / State	Ontario
Postal Code / Zip Code	N5W 4C4
Country	Canada

JOB POSTING INFORMATION

Job Type	Full Time
Job Title	Cookie Decorator, Packaging, baking
Job Location	501B Nightingale Avenue London
Hours per week	44/week
Number of Positions	12
Salary	\$10.25/ hour
Job Description	

A Couple of Squares is seeking full time help to create beautiful cookies. These are contract positions that will take us through December. We are looking for conscientious people who are happy to be working. We can teach you what you need to know to do the job, but we cannot teach a good working attitude. If you think you fit the description here, please apply in person starting Wednesday August 28 between the hours of 10am and 3pm with a resume in hand.

NO PHONE CALLS OR EMAILS WILL BE CONSIDERED
PLEASE APPLY IN PERSON AT 501B NIGHTINGALE AVE. LONDON ON
Job Requirements

Work 5 days a week. Monday - Friday 8:00am - 4:30pm

Targeted Programs

All Programs

ARTISANAL CULINARY ARTS
CHEF TRAINING
CULINARY MANAGEMENT
FOOD & NUTRITION MANAGEMENT
HOSPITALITY MANAGEMENT - FOOD & BEVERAGE
HOSPITALITY MANAGEMENT - HOTEL
TOURISM & TRAVEL

Application Information**Application Process / Procedure**

We are looking for Decorators - no experience neccessary

We are looking for Packagers - no experience neccessary

We are looking for Bakers - no experience neccessary

This position is posted through the Fanshawe College Career Services Department in room D1063.

View this listing and other job postings at www.fanshawec.ca/careerservices

Position Start Date

Sept 4th 2013

Job Posting: 46801 - Position: Decorator

Application Deadline	Jun 03, 2013 11:59PM
Application Method:	
Posting Goes Live:	May 13, 2013 11:59PM
Job Posting Status:	Approved

ORGANIZATION INFORMATION

Organization	Bosco and Roxy's
Division	London
Job Contact First Name	Michelle
Job Contact Last Name	Nichol
Contact Title	Human Resources
Email	mnichol@countrypaws.com
Address Line One	4-1500 Global Drive
City	London
Province / State	Ontario
Postal Code / Zip Code	N6N 1R3
Country	Canada

JOB POSTING INFORMATION

Job Type	Part Time/Casual
Job Title	Decorator
Job Location	London, ON
Salary	\$11 - \$13 per hour
Job Description	

Bosco and Roxy's is a premium, specialty dog treat manufacturer based in London, Ontario and shipping worldwide. Our products are new and innovative and fast becoming a must have in every treat jar.

Bosco and Roxy's frequently launches new hand-decorated cookie treats and the response has been fantastic! We launch a new collection for every holiday.

We are looking for artistic, creative and detail oriented individuals to help produce our cakes and cookies in our very modern bakery. We hand decorate every treat and you need to have an eye for detail. Your experience as a pastry decorator or in commercial bakery production would go a long way to helping us produce our adorable dog treats.

We have openings for part-time Decorators. Perhaps, you are flexible and want to help out during our extremely busy times, on a casual basis when you have time away from your other responsibilities or you want to join us year round and help make all our different treats.

Job Requirements

See above

Targeted Programs

All Programs

CHEF TRAINING
CULINARY MANAGEMENT

Application Information

Application Process / Procedure

Qualified applicants should sniff us out at: mnichol@countrypaws.com

This position is posted through the Fanshawe College Career Services Department in room D1063.

View this listing and other job postings at www.fanshawec.ca/careerservices

(Job ID: 44012) Baker
Application Deadline Feb 28, 2013 11:59PM
Application Method:
Posting Goes Live: Feb 01, 2013 11:59PM
Job Posting Status: Approved

JOB POSTING INFORMATION

Job Type Summer
Job Title Baker
Job Location Various Locations in Ontario
Hours per week 6 days per week
Salary \$325 to \$400 per week depending on experience and location (\$265 to \$340 during the summer + \$60 Bonus upon completion of your contract). Free Room & Board

Job Description

Baker (live-in, summer camp)

Are you ready to work hard, make lots of new friends, live away from home, and earn some money for school?

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For more information about our company, including working conditions, locations, etc., please visit:
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Job Requirements

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Application Information

Targeted Programs

All Programs

ARTISANAL CULINARY ARTS
CHEF TRAINING
CULINARY MANAGEMENT

Application Process / Procedure

Interested applicants are asked to please fill out an application form and submit their résumé online:
<http://www.gb.on.ca/applicationform.html>

Position Start Date

May 27th and later dates, depending on location

ORGANIZATION INFORMATION

Organization	G.B. Catering
Division	G.B. Catering
Job Contact First Name	Jennifer
Job Contact Last Name	Manuell
Contact Title	Human Resource Manager
Phone	(705)789.8806
Fax	(705)789-6582
Website	www.gb.on.ca
Email	jennifer@gb.on.ca
Address Line One	102 Lindgren Rd. W.
Address Line Two	Unit 1
City	Huntsville
Province / State	Ontario
Postal Code / Zip Code	P1H 1Y2
Country	Canada



Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.

Sincerely,

Chef Roland Hofner
Program Coordinator

Employer Statement of Support

- ☒ Consideration to mentor a student(s) by providing a 175 hour unpaid experiential learning component where at least fifty percent of their time is spent in either a baking, pastry or confection production environment
- ☒ Number of possible mentorship placements 1-2
- ☐ Other: _____

Contact Name:	Marc Forrat
Signature:	Forrat's chocolates
Company Name:	See attached note
Address:	135 Hamilton Road
City, Province & Postal Code:	Ont. N6B 1N3
Telephone & E-mail:	519-204 5565

London Campus
1001 Fanshawe College Boulevard
P.O. Box 7005
London, Ontario
N5Y 5R6
Tel: 519-452-4430

James N. Allan Campus
634 Ireland Road, P.O. Box 10
Simcoe, Ontario
N3Y 4K8
Tel: 519-426-8260
Fax: 519-428-3112

St. Thomas/Elgin Campus
120 Bill Martyn Parkway
St. Thomas, Ontario
N5R 6A7
Tel: 519-633-2030
Fax: 519-633-0043

Woodstock Campus
369 Finkle Street
Woodstock, Ontario
N4V 1A3
Tel: 519-421-0144
Fax: 519-539-3870

Livingston Centre
90 Tillson Avenue
Tillsonburg, Ontario
N4G 3A1
Tel: 519-842-9000
Fax: 519-842-6398

Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.


Sincerely,



Chef Roland Hofner
Program Coordinator

Employer Statement of Support

- ☒ Consideration to mentor a student(s) by providing a 175 hour unpaid experiential learning component where at least fifty percent of their time is spent in either a baking, pastry or confection production environment
- ☒ Number of possible mentorship placements 4
- ☐ Other: _____

Contact Name:
David Bakker
Signature:

Company Name:
Deerhurst Resort
Address:
1235 Deerhurst Drive
City, Province & Postal Code:
Huntsville ON
Telephone & E-mail:
dbakker@deerhurstresort.com

Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.

Sincerely,



Chef Roland Hofner
Program Coordinator

Employer Statement of Support

- ☒ Consideration to mentor a student(s) by providing a 175 hour unpaid experiential learning component where at least fifty percent of their time is spent in either a baking, pastry or confection production environment
- ☒ Number of possible mentorship placements 1-2
- ☐ Other: _____

Contact Name:
<i>Julie Lalonde</i>
Signature:
<i>Julie Lalonde</i>
Company Name:
<i>Crossroads Restaurant</i>
Address:
<i>2 Cardwell Rd.</i>
City, Province & Postal Code:
<i>Rosseau ont POC 1 A0</i>
Telephone & E-mail:
<i>705 732-4343 jleg+lalonde@sympatico.ca</i>

Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.

Sincerely,




ATTN: Roland Hofner or
Debbie Haas

Chef Roland Hofner
Program Coordinator

RECEIVED JUN 19 2013

Employer Statement of Support

- ☒ Consideration to mentor a student(s) by providing a 175 hour unpaid experiential learning component where at least fifty percent of their time is spent in either a baking, pastry or confection production environment
- ☒ Number of possible mentorship placements 2
- ☐ Other: _____

Contact Name:	PETER CUDDY / LORI JOELI
Signature:	
Company Name:	Organic Works Inc.
Address:	222 Wellington Street London N6B 2L3
City, Province & Postal Code:	Ont. N6B 2L3
Telephone & E-mail:	519-850-1800 Peter@organicworksbakery.com

London Campus
1001 Fanshawe College Boulevard
P.O. Box 7005
London, Ontario
N5Y 5R6
Tel: 519-452-4430

James N. Allan Campus
634 Ireland Road, P.O. Box 10
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N3Y 4K6
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Fax: 519-426-3112

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Fax: 519-842-6398

Community Driven... Student Focused

Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.

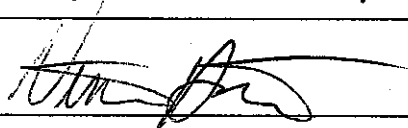
Sincerely,



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Program Coordinator

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- ☐ Number of possible mentorship placements 1-2
- ☐ Other: _____

Contact Name:	Vincent Dion
Signature:	
Company Name:	Grandview Golf Club
Address:	245 Grandview Dr. N.
City, Province & Postal Code:	Huntsville, ON P1H 1B4
Telephone & E-mail:	705 7889978

Please feel free to contact us if you have any questions regarding this exciting new program.

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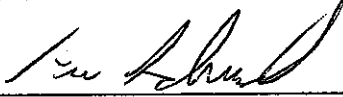
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Program Coordinator

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- ☒ Number of possible mentorship placements 2
- ☐ Other: _____

Contact Name:	Ken Schultz
Signature:	
Company Name:	Rocky Crest
Address:	RR#1 Hamer Bay Road
City, Province & Postal Code:	Mactier ON POC 1H0
Telephone & E-mail:	705 571-0698 kschultz@clublink.ca

Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.


Sincerely,



Chef Roland Hofner
Program Coordinator

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- ☒ Number of possible mentorship placements 2
- ☐ Other: _____

Contact Name:	Everett Bell
Signature:	
Company Name:	Sherwood Inn (C/O Clublink)
Address:	1090 Sherwood Rd.
City, Province & Postal Code:	Port Carling, ON, POB 150
Telephone & E-mail:	705-765-3131 ext. 437. (ebell@clublink.ca)

Please feel free to contact us if you have any questions regarding this exciting new program.

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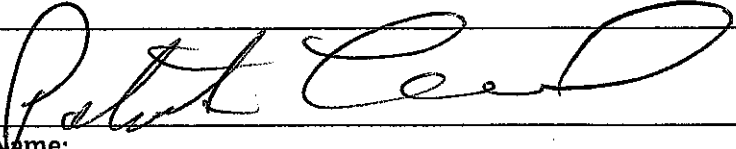
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Program Coordinator

Employer Statement of Support

- ☐ Consideration to mentor a student(s) by providing a 175 hour unpaid experiential learning component where at least fifty percent of their time is spent in either a baking, pastry or confection production environment
- ☐ Number of possible mentorship placements 2-3
- ☐ Other: _____

Contact Name:	Patrick Louch
Signature:	
Company Name:	Cleavelands House
Address:	1040 Juddhaven Rd.
City, Province & Postal Code:	Mississauga, ON
Telephone & E-mail:	705 765 3171

Please feel free to contact us if you have any questions regarding this exciting new program.

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Sincerely,



Chef Roland Hofner
Program Coordinator

Employer Statement of Support

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- ☒ Number of possible mentorship placements 2
- ☐ Other: _____

Contact Name:	Jessica Madill
Signature:	
Company Name:	JW Marriott The Rosseau Muskoka Resort + Spa
Address:	MINNET, ON 1050 Paignton House Rd.
City, Province & Postal Code:	P0B 1G0
Telephone & E-mail:	705 765 1900



Please feel free to contact us if you have any questions regarding this exciting new program.

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Sincerely,

Chef Roland Hofner
Program Coordinator

Employer Statement of Support

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- ☒ Number of possible mentorship placements 3
- ☐ Other: _____

Contact Name:	Jaafar cheit
Signature:	
Company Name:	franchello fine desserts
Address:	#6-954 Leathorne st
City, Province & Postal Code:	London.ONT. N5Z-3M5
Telephone & E-mail:	519-204-6059. franchello1@hotmail.com

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- ☐ Number of possible mentorship placements 2.
- ☐ Other: _____

Contact Name:	John Fisher
Signature:	
Company Name:	Bertoldi's
Address:	650 Richmond St.
City, Province & Postal Code:	London Ont.
Telephone & E-mail:	519-438-4343

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- ☒ Number of possible mentorship placements 2
- ☐ Other: _____

Contact Name:	Shawn Krug
Signature:	
Company Name:	Longworth Retirement Residents
Address:	600 Longworth rd.
City, Province & Postal Code:	London ONT. N6K 4X9
Telephone & E-mail:	519 641 5293 EXT. 306 Shawn.Krug@Longworth.Siflon.com

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- ☐ Number of possible mentorship placements 1-2
- ☐ Other: _____

Contact Name:	Cotton Dale
Signature:	
Company Name:	Sunningdale G + CC
Address:	465 Sunningdale Rd. W
City, Province & Postal Code:	London, Ontario N6G 5B9
Telephone & E-mail:	519-660-8063 ext 238 cdale@sunningdalegolf.com

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1001 Fanshawe College Boulevard
P.O. Box 7005
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- ☒ Number of possible mentorship placements 4
- ☐ Other: _____

Contact Name:	Nicole ARROYAS.
Signature:	
Company Name:	Petit Paris Creperie & Patisserie
Address:	130 King St unit C7B
City, Province & Postal Code:	London ON.
Telephone & E-mail:	519-433-0647 nicole@Petit-paris.ca

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Our support includes:


- ☒ Commitment to provide mentorships for students enrolled in the Baking and Pastry Arts Management Program.

- Summer semester (May to September)

Please identify if your organization would be able to provide mentorship opportunities.

YES

Please identify how many student mentorship placements each facility could provide. 2

Contact Name:	Wendy Hofner
Signature:	
Company Name:	Touché Bakery Inc.
Address:	384 B Neptune Cres.
City, Province & Postal Code:	London Ont N6M 1A1
Telephone & E-mail:	519 455-0044 whofner@touchebakery.com



Please feel free to contact us if you have any questions regarding this exciting new program.

Thank you for your time and support. If you could please respond before Tuesday, July, 2nd, it would be greatly appreciated.

Sincerely,

Chef Roland Hofner
Program Coordinator

Employer Statement of Support

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- ☐ Number of possible mentorship placements 1
- ☐ Other: _____

Contact Name:	<i>Alex Mollet</i>
Signature:	<i>Alex Mollet</i>
Company Name:	<i>Mollet's Design & Assets</i>
Address:	<i>31 Church St. N</i>
City, Province & Postal Code:	<i>St. Marys ONT</i>
Telephone & E-mail:	<i>519 284-1053 amollet@DesignandAssets.ca</i>

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ADVISORY COMMITTEE MEETING

Thursday March 7th 2013

Thank you very much for giving us this time to support our exploration of the potential Bake Patissier program here at Fanshawe College. As always, we depend upon our community partners to advise us on the feasibility of proposed programs, and the content of such programs, in order to ensure that future graduates will meet the needs of employers and the profession/occupation.

As part of the program development process we strive to engage community members in a variety of ongoing capacities when/if the program is up and running. Please indicate which of the following you would be willing and able to do:

- ☒ Advise on detailed curriculum development
- ☒ Continue as a member of a permanent Advisory Committee
- ☒ Provide a field placement/co-op opportunity
- ☒ Teach part time in the program
- ☒ Address the class as a guest speaker
- ☒ Provide a scholarship or award for a student/graduate
- ☐ other.....
.....
.....

If you checked any of the above, please provide the information below and leave this sheet with us as you leave. Once again - our thanks!

Name: Tim Lentz

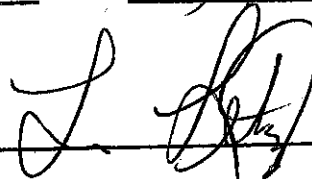
E-mail Address: LondonEdibleAA@gmail.com

Mailing Address: 20 Euclid Ave London Ont N6C1C1

Telephone(s): Business # Cell # (519) 719-6569

Fax #

Signature



6.0 Feasibility of Program

Score: ____/25

6.01 Physical Resources

- a) **Technology requirements** - No additional equipment required.
- b) **Space requirements** - No additional space required. It should be noted however, that we cannot go beyond a cohort of 24 unless additional kitchen space is acquired.
- c) **Computing requirements** - No additional software of computers required.

6.02 Learning Resources

- a) Current resources are adequate.

6.03 Human Resources

- a) Curriculum Development dollars will be required in 13/14 budget year.
 - i. Approximately \$14,000
- b) Addition of one Full time Faculty will be required.
- c) Addition of one Full time Support Staff will be required.

6.04 Student Services/Learning Experiences

- a) Connections to Centre for Academic Excellence (CAE)
 - Steve Torrens CAE consultant
- b) Connections to Continuing Education.
 - None; at this point in time due to space constraints.
- c) Connections to International Education.
 - Ongoing; as this is an ongoing priority for this school. Discussed at last agents meeting for F.O.B.
- d) Connections to Centre for Research and Innovation.
 - Will explore once program is approved.
- e) Other Learner / Student Success Services as required.
 - S.S.A has been advised. Will require FT Student Success Advisor

6.05 Marketing Plan

- a) No marketing plan established. Reputation and Brand Management is aware of this program proposal. Will promote once approved;
 - i. Internal promotion to current students
 - ii. College Calendar
 - iii. Social Media
 - iv. Displays of student show pieces
 - v. Mailing to local industry
 - vi. High school visits
 - vii. Through placement
 - viii. Ads in the Bakers Journal and other publications

6.06 Multi-Year Enrolment Projections (Headcount)

Consultation: Registrar's Office.

	2014/15	2015/16	2016/17	2017/18 *	Ongoing *
Year One	0	0	0	40	40
Year Two	18	18	18	32	32
Year Three					
Year Four					
Number of Graduates	16	16	16	16	16
Total Enrolment	34	34	34	88	88

** If additional kitchen space acquired.*

6.07 Budget for Program - (multi-year)

Bakery & Pastry Arts Management
Two year diploma

BASED ON CURRENT KITCHEN AVAILABILITY

		<u>Year 1</u>	<u>Year 2</u>	<u>Year 3</u>	<u>Year 4</u>	<u>Year 5</u>	<u>Year 6</u>	<u>Year 7</u>	<u>Year 8</u>	<u>Year 9</u>	<u>Year 10</u>	<u>Total</u>
Incremental revenues												
Grants:	Notes											
- program name	1	n/a	120,708	120,708	120,708	120,708	120,708	120,708	120,708	120,708	120,708	1,086,372
Tuition:												
- program name	2,3,4	65,700	65,700	65,700	65,700	65,700	65,700	65,700	65,700	65,700	65,700	657,000
Program Specific fee **	5	0	0	0	0	0	0	0	0	0	0	0
Other associated revenue		0	0	0	0	0	0	0	0	0	0	0
sub-total		<u>65,700</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>186,408</u>	<u>1,743,372</u>
Incremental expenses												
Indirect salaries:												
Admin/Support staff		0	0	0	0	0	0	0	0	0	0	0
Teaching salaries:												
Full time - number required		1	1	1	1	1	1	1	1	1	1	
- cost @ \$129,061		129,061	129,061	129,061	129,061	129,061	129,061	129,061	129,061	129,061	129,061	1,290,610
Part time - hours per week req'd		8	8	8	8	8	8	8	8	8	8	
- cost @ see below		19,379	19,379	19,379	19,379	19,379	19,379	19,379	19,379	19,379	19,379	193,794
One time costs - facilities		0										0
fitup/equipment		25,000										25,000
Other startup		0										0
Operating expenses												0
Capital expenses												0
sub-total		<u>173,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>148,440</u>	<u>1,509,404</u>
incremental cash inflows		<u>-107,740</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>37,968</u>	<u>233,968</u>
CTO%			20%	20%	20%	20%	20%	20%	20%	20%	20%	
Net present value @ 8%			<u>\$119,851</u>									

Notes:

1. Grant based on existing CHF program
2. Tuition based on existing standard program

- 3. 90%/10% domestic/international enrolments assumed
- 4. Based on lvl 1/2 enrolment total of 0, lvl 3 is 20
- 5. Based on estimate



INPUT FIELDS

Tuition - domestic lvl 1/2		\$1,200.00
(per term) lvl 3/4		\$1,200.00
Grant all levels		\$3,353.00
(per term)		
Program specific fee all levels		\$0.00
Tuition - international lvl 1/2		\$5,625.00
(per term) lvl 3/4		\$5,625.00
Enrolment split domestic		90%
international		10%
Part time / Partial load split %	PT	58%
	PL	42%
hrly rate	PT	\$102.18
(incl. ben's)	PL	\$51.15
Number of weeks for PT/PL		30



YEAR 1

Enrolment table	Program name			
	Domestic	Int'l		
level 1 - Fall	0	0		0
level 2 - Winter	0	0		0
level 3	18	2		20
level 4	18	2		20
	36	4		40
Tuition rates				
	Domestic	Int'l		
level 1	1,200.00	5,625.00		
level 2	1,200.00	5,625.00		
level 3	1,200.00	5,625.00		
level 4	1,200.00	5,625.00		

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00

YEAR 2

Enrolment table	Program name	
	Domestic	Int'l
level 1 - Fall	0	0
level 2 - Winter	0	0
level 3	18	2
level 4	18	2
	36	4

Tuition rates	Domestic	Int'l
level 1	1,200.00	5,625.00
level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00

YEAR 3

Enrolment table	Program name	
	Domestic	Int'l
level 1 - Fall	0	0
level 2 - Winter	0	0
level 3	18	2
level 4	18	2
	36	4

Tuition rates	Domestic	Int'l
---------------	----------	-------

level 1	1,200.00	5,625.00
level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00



YEAR 4

Enrolment table	Program name	
	Domestic	Int'l
level 1 - Fall	0	0
level 2 - Winter	0	0
level 3	18	2
level 4	18	2
	36	4

Tuition rates

	Domestic	Int'l
level 1	1,200.00	5,625.00
level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00

Bakery & Pastry Arts Management
Two year diploma

		<u>Year 1</u>	<u>Year 2</u>	<u>Year 3</u>	<u>Year 4</u>	<u>Year 5</u>	<u>Year 6</u>	<u>Year 7</u>	<u>Year 8</u>	<u>Year 9</u>	<u>Year 10</u>	<u>Total</u>
Incremental revenues												
Grants:	Notes											
- program name	1	n/a	345,359	399,007	399,007	399,007	399,007	399,007	399,007	399,007	399,007	3,537,415
Tuition:												
- program name	2,3,4	185,475	215,925	215,925	215,925	215,925	215,925	215,925	215,925	215,925	215,925	2,128,800
Program Specific fee **	5	0	0	0	0	0	0	0	0	0	0	0
Other associated revenue		0	0	0	0	0	0	0	0	0	0	0
sub-total		185,475	561,284	614,932	614,932	614,932	614,932	614,932	614,932	614,932	614,932	5,666,215
Incremental expenses												
Indirect salaries:												
Admin/Support staff		0	0	0	0	0	0	0	0	0	0	0
Teaching salaries:												
Full time - number required		2	2	2	2	2	2	2	2	2	2	
- cost @ \$129,061		258,122	258,122	258,122	258,122	258,122	258,122	258,122	258,122	258,122	258,122	2,581,220
Part time - hours per week req'd		16	16	16	16	16	16	16	16	16	16	
- cost @ see below		38,759	38,759	38,759	38,759	38,759	38,759	38,759	38,759	38,759	38,759	387,588
One time costs - facilities		0										0
fitup/equipment		25,000										25,000
Other startup		0										0
Operating expenses												0
Capital expenses												0
sub-total		321,881	296,881	296,881	296,881	296,881	296,881	296,881	296,881	296,881	296,881	2,993,808
incremental cash inflows		-136,406	264,403	318,051	318,051	318,051	318,051	318,051	318,051	318,051	318,051	2,672,407
CTO%			47%	52%	52%	52%	52%	52%	52%	52%	52%	
Net present value @ 8%			\$1,667,362									

Notes:

- 1. Grant based on existing CHF program
- 2. Tuition based on existing standard program
- 3. 90%/10% domestic/international enrolments assumed
- 4. Based on lvl 1 enrolment of 40
- 5. Based on estimate

INPUT FIELDS

Tuition - domestic lvl 1/2		\$1,200.00
(per term) lvl 3/4		\$1,200.00
Grant all levels		\$3,353.00
(per term)		
Program specific fee all levels		\$0.00
Tuition - international lvl 1/2		\$5,625.00
(per term) lvl 3/4		\$5,625.00
Enrolment split domestic		90%
international		10%
Part time / Partial load split %	PT	58%
	PL	42%
hrly rate	PT	\$102.18
(incl. ben's)	PL	\$51.15
Number of weeks for PT/PL		30

YEAR 1

Enrolment table	Program name			
	Domestic	Int'l		
level 1 - Fall	36	4		40
level 2 - Winter	31	3		34
level 3	18	2		20
level 4	18	2		20
	103	11		114
Tuition rates				
	Domestic	Int'l		
level 1	1,200.00	5,625.00		

level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00

YEAR 2

Enrolment table	Program name		
	Domestic	Int'l	
level 1 - Fall	36	4	40
level 2 - Winter	31	3	34
level 3	27	3	30
level 4	25	3	28
	119	13	132

Tuition rates

	Domestic	Int'l
level 1	1,200.00	5,625.00
level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00

YEAR 3

Enrolment table	Program name		
	Domestic	Int'l	
level 1 - Fall	36	4	40

level 2 - Winter	31	3	34
level 3	27	3	30
level 4	25	3	28
	119	13	132

Tuition rates

	Domestic	Int'l
level 1	1,200.00	5,625.00
level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00
level 4	3,353.00	0.00

YEAR 4

Enrolment table

	Program name		
	Domestic	Int'l	
level 1 - Fall	36	4	40
level 2 - Winter	31	3	34
level 3	27	3	30
level 4	25	3	28
	119	13	132

Tuition rates

	Domestic	Int'l
level 1	1,200.00	5,625.00
level 2	1,200.00	5,625.00
level 3	1,200.00	5,625.00
level 4	1,200.00	5,625.00

Grant values

	Domestic	Int'l
level 1	3,353.00	0.00
level 2	3,353.00	0.00
level 3	3,353.00	0.00

level 4	3,353.00	0.00
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6.08 Tuition Fees

Consultation: Registrar's Office, Financial Planning.

- Proposed annual tuition fee: \$ 2607.54
- Fees: Regular Yes ✓ No
 Deregulated Yes No
- What are other colleges charging for similar programs?

6.09 Start Up Costs

Curriculum Development Costs	\$14,000
Marketing Costs	\$15,000
New Faculty/ Office set up	\$10,000
New Support Staff /Office set up	\$10,000

6.10 Allocation of Resources

No additional resources available.

7.0 Consultation Report

7.01 Program Development Data Sheet

7.02 External Focus Group Meeting #1 March 7, 2013

Summary of External Focus Group Meetings and Key Results

As per the Fanshawe College New Program Development/Approval Process, industry was consulted first through an External Focus Group.

Industry representatives unanimously and strongly supported Fanshawe's development of the proposed Baking and Pastry Arts Management Diploma Program.

- Minutes of this External Focus Group and recommendations are enclosed

7.03 External Focus Troup Meeting #2 September 15, 2013

The External Focus Group approved the proposed program description with the suggestion that Baking and Pastry Arts Management should be continued to be developed. The vocational learning outcomes were approved. The vocational learning outcomes are taken from:

Culinary Skills - Chef Training MTCU code 43107


Baking and Pastry Arts Management MTCU code 43106

Modification on learning outcomes for Baking and Pastry Arts were made to meet industry panel recommendations.

The focus group suggested that material (ingredients) used in program to focus on new trades of organic (sustainable) and direct trade products.

- Minutes of this External Focus Group meeting are enclosed along with responses from the development team.

Submitted by:


Signature of Dean

Date:

Oct. 10, 2013

7.0 Consultation Report

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Submitted by:

Signature of Dean

Date:

PROGRAM DEVELOPMENT DATA SHEET

FANSHAWE COLLEGE

Centre for Applied Research, Innovation and University Partnerships



1. College contact person responsible for this proposal:

Name: Roland Hofner
Title: Professor & Coordinator
 Culinary Programs Advanced Level
 School of Tourism & Hospitality
Telephone: 519-452-4289 Ext. 2976
E-mail: rhofner@fanshawec.ca

Chair/Dean: Jeannine Cookson
 Chair, School of Tourism and
 Hospitality

Date submitted: June 10th , 2012

2. Proposed Program Title: *Baking & Pastry Arts Management*

3. Program Description:

Ontario College Graduate Certificate

The School of Tourism and Hospitality believes that to stay competitive in today's educational sphere, we must enhance our current culinary programs in order to encourage lifelong learning and future student success. Demographic shifts, changes in employment trends, and international competition have motivated us to provide an opportunity for learning, retraining, and networking within both a local and global community. Our program would be an Ontario college graduate certificate.

Baking & Pastry Arts Management is a one year post-secondary certificate program that aims to provide an opportunity to develop a deeper and complete understanding for baking.

This program will build upon the competencies learned in the one year Chef Training program and expand it to satisfy the competencies of the M.T.C.U. Baker Level- I & Baker Level- II (423 A). Students who complete this program, will have the option of entering into our existing level "Advanced Baker-Pâtissier". This would create a complete 3 Year Baking Program option for our students that complies to the M.T.C.U established learning outcomes for Baker = 423 A, as well as Pâtissier = 423 C.

Offering this program would allow additional pathways for our existing Chef Training (CHF) students. It would also create Program Transfer / Advanced Standing opportunities for students provincially, nationally and internationally.

Similar programs are currently being offered in 3 other Community Colleges (George Brown, Algonquin and Niagara college). Offering this program will allow Fanshawe College to remain competitive in this segment of the market and potentially generate more revenue. There is no better location than at Fanshawe College, in the heart of the South Western Ontario where there is no other program like this offered between Windsor and Toronto.

Based on a recent discussion with the coordinator for the baking program from George Brown college, there is currently huge demand for this program there which has created a wait list of 800 students for a program with an intake of 89 students.

Culinary trends for sustainability and artisanal food production are showing us that the industry today is more focused on buying and producing both locally and “in house”. In order to support this approach to baking, we feel it is necessary to increase student opportunities to enhance this skill set.

4. Expected Program Launch Date: **Fall 2013**

5. X Proposed Program is congruent with the College Mission and Academic Plan

6. Proposed Credential	Req'd	Status	Approved by	Date
<input type="checkbox"/> Local board Approved Certificate	<input type="checkbox"/>	Permission to Investigate	AMG	
<input checked="" type="checkbox"/> Ontario College Certificate	<input type="checkbox"/>	Permission to Proceed	AMG	
<input checked="" type="checkbox"/> Ontario College Diploma	<input type="checkbox"/>	General Education Verification	L & LS Chair	
<input type="checkbox"/> Ontario College Advanced Diploma	<input type="checkbox"/>	Internal Program Approval Committee	PAC	
<input type="checkbox"/> Ontario College Graduate Certificate	<input type="checkbox"/>	Submission to CVS	CVS	
<input type="checkbox"/> Collaborative Degree	<input type="checkbox"/>	Final review by VPA	VPA	
<input type="checkbox"/> Applied Degree	<input type="checkbox"/>	Board Approval	BOARD	

7. Required Resources	Have	Need	Est. Cost
Space	X		
Equipment (list separately)	X		

8. Will Curriculum Consultant's help be required? **X** Yes **No**

**Baker & Patisserie Program Focus Group
Meeting Minutes
Thursday, March 7, 2013**

Participants

Industry:

Jaafar Cheit, Franchello Fine Desserts
Peter Cuddy, Organic Works
Andrew Gallant, Metro Bakery
Mike Pitre, Four Point Sheraton
Tim Lentz, Edible Art Cakes & Catering
Marc Forrat, La Chocolaterie Forrat
Luis Rivas, Habitual Chocolate & Artisanal Group
Ron Semenuk, Spicer's Bakery
Wendy Hofner, Touché Bakery
Christian Burdan, Red Cat Farm Bakery
Alex Mollet, Designer Desserts
Michelle Lenhardt, The River Room Restaurant

Fanshawe College:

David Belford, Dean- Faculty of Business
Steve Torrens, CAE
Jeannine Cookson, Chair THS
Roland Hofner, Program Coordinator
Sue Fisher, Faculty
Patrick Hersey, Program Coordinator
Tracy Jones, Administrative Assistant

Welcome

Jeannine Cookson, Chair, School of Tourism and Hospitality

Explained the purpose of a focus group – The purpose of the focus group is to have industry insight, community involvement and to ask questions and create a foundation for the program. This meeting is designed to look for resources, associations, and feedback from our industry partners. Also to discuss the future challenges for this industry and how Fanshawe College can assist the industry in meeting their needs as well as to investigate the possibility of a Baker & Patisserie program.

Reviewed Agenda (see attachment)

Overview of the School of Tourism and Hospitality

Jeannine outlined the School of Tourism and Hospitality briefly explaining the THS hosts 750 students, 10 programs, 3 teaching kitchens, 1 bake kitchen, a full service restaurant, operating deli, demonstration kitchen. Jeannine emphasized the importance of transferability and pathways for Fanshawe College students. Please

Program Development

Steve Torrens explained the process of program development at Fanshawe College (see attachment).

Taking the feedback from our community partners to help us identify key skills that will become program standards and learning outcomes within the program.

Program Concept

Roland Hofner explained his idea for a baking program at Fanshawe College. Roland explained that the program would be filling labour shortages in the baking / pastry labour market. Students have demonstrated a strong interest in learning to bake.

Roland explained the pathways and transferability with the School of Tourism and Hospitality. (see attachment)

Feedback / Questions for our Industry Partners

QUESTION #1 – Is there significant local, regional, provincial, national and/or international need for more skilled employees in this field?

Signified by a unanimous vote - Yes there is a need for more skilled employees in the field and a training program in Baker & Patisserie.

- Marc Forrat spoke out regarding the impact of the internet on our industry and how his customers are demanding global food experiences, asking for food products found in other International Countries
- Luis Rivas commented on the fact that his customers would like to learn how to make products that he sells in his shop
- Andrew Gallant from Metro Bakery commented that he was having trouble hiring commercial / scratch bakers for his bakery; he stated that he was hiring from the greater Toronto area (GTA)
- Tim Lentz has a new business who is rapidly expanding
- Mike Pitre said he has a hard time sourcing quality bake goods for the hotel; he would hire a student with both Culinary and Bake training over another candidate
- Peter commented on a skill set shortages in large franchises, such as the Weston and the Hilton

QUESTION #2 – *If there is a need for such a program, what program name would you recommend in order to clearly communicate the program scope and focus?*

The Independent Baker
Baking and Pastry Arts
Culinary and Baking Arts

QUESTION #3 – *What specific SKILLS and KNOWLEDGE would a graduate of the proposed program need in order to be employable at an entry level, and have promotion potential, within this field?*

The group identified that current employees in the baking industry have a background in business, cooking and baking.

To answer this question we engaged the group in an exercise; asking them to identify specific skills that they would look for when hiring a new General Manager for their facility. The results of the exercise are as follow:

- Nutrition / Special Diets – Allergies, Dietary Restrictions, Religious Restrictions – government regulations
- Scratch baking – Artisanal products – theory behind how flours, grains ingredients are produced (food science – chemicals used in processing) where do the ingredients come from and what is in the food
- Understanding Ingredients – the Science of Baking
- Knowledge of spices
- Soft Skills – Ethics, Etiquette, Motivation, Ambition, Time Management, Creativity, Integrity, Loyalty, Passion, Ability to work Independently
- Equipment – use, maintenance, sanitizing
- Safe Food Handling Practices
- Government standards and regulations
- Business Planning – Management – Technologies – Creating Spreadsheets
- Entrepreneurial ship – how to do business startup and operate a small business
- Sugar Work
- Chocolate work
- Pastry skills – working with different types of doughs
- Cake decorating
- Plated desserts
- Air brush skills
- Fondant skills – wedding cakes
- Basic Bake Skills – mixing methods, terminology, pie dough
- Quantity Batches – scaling and measuring - conversions
- Purchasing and Food Costing
- Sourcing local ingredients
- Read, interpret, and manipulate standard recipes
- Retail Perspectives – product presentation and packaging for sales – marketing – educating customers
- Customer Service – Cultural Diversity, knowledge of Ethnic Cuisines and Traditions
- Educating the public about the product
- Product processes, such as tempering
- Commitment to continuous learning and development

QUESTION #4 – *Given the entry level skills/knowledge needed by the applicants, how long should the program be? Is a work placement component needed? If so, what length of work tem, and when?*

The group confirmed that a work placement is critical to the graduate's success in the workplace. The program would absolutely require a practical placement component. The group suggested 2 practical work placements X 2 months or 2 x 300 hours.

175 hour work placement (35 hours x 5 weeks)

1 year of general study

1 year for baking and pastry specific skills

2 month minimum

As much hands on / practical of possible

The focus group was divided in regards to supporting paid or unpaid placements. The focus group agreed to give the employer the option to pay the student. Marc Forrat suggested looking at government subsidies programs that would support student placements.

Time of Year

- December
- Wedding Seasoning (summer)
- September

QUESTION #5 – *How do you see the relationship between this proposed program and any relevant professional accreditation/credential?*

Professional associations should be included in the development process and be reflected in the program curriculum, suggestions included:

- College of Trades
- Ministry of Training, Colleges and Universities (MTCU)
- Bakers Guild

Ron Semenuk commented on the importance of program fit and the fact that the student should be committed to the profession.

Recap and the Next Steps

Permission to proceed to full development of program from the Academic Manager Group.

External Focus Group

Recommendation	Response
	recommendation are included in curriculum;
Creation of Spreadsheets, Conversions and Calculations for Quantity Batches Purchasing and Food Costing	ACCT -1007 Basic Accounting BAKE –XXXX Advanced Bake Theory (bake shop Calculations covered by this course) FDMG-1064 Purchasing & Menu Planning
Understand Ingredients, Science of Food and the Since of Baking, terminology	BAKE -1002 Bake Theory BAKE – 1008 Advanced Bake Theory
Safe Food Handling Practices	SANI – 1002 Sanitation & Safety
Government standards and regulations Business Plan Marketing the product Entrepreneurial ship	MGMT-3012 Management Techniques BAKE -XXXX Sales Management & Marketing HOSP-3001 Entrepreneurial Insights
Cake Decorating	BAKE-XXXX Cake Craft BAKE -1007 Patisserie Practical 1 BAKE – 3004 Patisserie Practical 2
Scratch Baking, Quantity Batches Working with different types of dough	BAKE-XXXX Artisan Bread Making BAKE –XXXX Pastry and Desserts BAKE – XXXX The Dietary Baker
Plated Desserts	BAKE –XXXX Pastry and Desserts
Pastry Skills	BAKE-XXXX Pastry and Desserts BAKE-XXXX Cake Craft BAKE-1007 Patisserie Practical 1
Allergies, Dietary Restrictions, Special Diets, Nutrition, Religious Restrictions	BAKE-XXX The Dietary Baker NUTR- 1018 Nutrition – Introduction
Knowledge of spices, Artisanal products Sourcing local ingredients	FDMG-1029 Food Theory BAKE-XXXX Artisan Bread Making BAKE-1002 Bake Theory FDMG-1064 Purchasing & Menu Planning BAKE-XXXX Advanced Bake Theory
Soft Skills: ethics, Etiquette, Motivation, Ambition, Time Management, Creativity, Integrity, Loyalty,	Essential Employability Skills (EES) of all our existing practical labs

Commitment to continuous learning and development	FDMG-1039 Dining for Professional Success (Mandatory General Education-GEN ED) MGMT- 3012 Management Techniques
Equipment: use and maintenance	FDMG-5003 Facilities Design
Sugar Work, Chocolate Work Air Brush Skills, Fondant Skills, Chocolate Tempering	BAKE-1007 Patisserie Practical 1 BAKE-3004 Patisserie Practical 2
Basic Bake Skills, mixing methods, Cultural Diversity Customer Service: Knowledge of Ethnic Cuisines and Traditions	BAKE-1001 Basic Bake Practical 1 BAKE-1004 Bake Practical 2 BAKE-1007 Patisserie Practical BAKE -XXXX Sales Management & Marketing FDMG-1039 Dining for Professional Success (Mandatory General Education-GEN ED)
Retail Perspectives: product presentation and packaging for sales, marketing, educating the customer / public, customer service	BAKE -XXXX Sales Management & Marketing
Read manipulation and interpret standard recipes, (Scaling- measuring –conversions)	BAKE-1002 Bake Theory FDMG-1064 Purchasing & Menu Planning
Management Skills & Techniques	MGMT-3012 Management Techniques

7.03 Baker & Patisserie Program Focus Group
Meeting 2 Minutes
Wednesday, September 18, 2013
6:00pm – 8:30pm

Participants

Industry:

Jaafar Cheit, Franchello Fine Desserts
Lori Jursic, Organic Works Bakery
Tim Lentz, Edible Art Cakes & Catering
Luis Rivas, Habitual Chocolate & Artisanal Group
Wendy Hofner, Touché Bakery
Alex Mollet, Designer Desserts

Fanshawe College:

David Belford, Dean Faculty of Business
Steve Torrens, CAE
Jeannine Cookson, Chair THS
Roland Hofner, Program Coordinator THS
Patrick Hersey, Program Coordinator THS
Sue Fisher, Faculty THS
Suman Fatijewski, Administrative Assistant THS

Welcome

Jeannine Cookson, Chair, School of Tourism and Hospitality

Explained the purpose of this meeting – Discussed feedback from the initial focus group meeting and insured it was interpreted accordingly. Feedback from the group (industry) is very important.

Development Process

Steve Torrens shared the internal process to date with the group. Currently we are in the external panel consult. He also discussed the remaining steps and the hope that this can be completed within 4-6 months.

Program Concept

R. Hofner discussed the overall curriculum and the layout that has been developed;

Objectives with this program

R. Hofner reiterated the objectives of the program,

- fill market needs and requirements
- fill baking interests of many young people

To deliver basic and advanced baking & pastry production skills

Meet the needs of today consumer includes produce dietary products such as celiac diabetic, lactose free items and sustainable products.

- ✓ All attendees in favour of program concept.

Program Description

The Baking & Pastry Arts Management Program is a two year diploma program built upon the colleges existing Culinary Skills - Chef Training program.

It is a one-of-a-kind program that gives the student the best of the culinary and baking world – fundamental cooking and baking skills to prepare for a career in baking and pastry arts.

Students would also acquire skills necessary to operate a business successfully.

Opportunities exist to work as a member of a culinary team in restaurants, hotels, corporations, cruise lines, bakery and pastry shops.

The Hospitality industry is experiencing rapid growth and requires qualified workers who exhibit characteristics learned in the Baking & Pastry Arts Management program.

Students in this program will also study key theories in small business planning, management, entrepreneurship, marketing and sales

- ✓ All attendees in favour of program description.

Program Credential

R. Hofner shared students who complete this program will have satisfied the curriculum outcomes for the following programs standards as defined by the Ministry of Training Colleges and Universities (M.T.C.U). Culinary Skills Chef Training M.T.C.U. code 43107 and Baking and Pastry Arts Management M.T.C.U. code 53104 as well as Workplace Support Services Branch Bake & Patisserie 423 A, B and C.

- Culinary Skills- Chef Training- Ontario College Certificate
- Bake & Pastry Arts Management- Ontario College Diploma

Currently outcomes are not recognized by the Workplace Support Service Branch. Once approved for diploma we will pursue.

Admission Requirements

OSSD with courses from College (C), University (U), University/College (M), or Open (O) stream with:

-Any Grade 12 English (C) or (U)

- Mathematics ONE OF:

Any Grade 12 Mathematics (C) or U)

Any Grade 11 Mathematics (C), (U), or (M)

(Note: a minimum final grade of 60 required for any mathematics course)

OR

Academic and Career Entrance Certificate (ACE)

OR

Ontario High School Certificate (GED)

Proposed Name of the Program

Baking & Pastry Arts Management

Program Learning Outcomes

R. Hofner shared the proposed learning outcomes for the program.

✓ All attendees in favour of outcomes.

Proposed Course Load

P. Hersey shared the learning outcomes of year one.

Courses are delivered over 2 years

19 course first year CHF1 – Culinary Skills - Chef Training

16 courses second year “Baking & Pastry Arts Management”

Total of 35 courses

School Hours= 1500

Ministry Policy

By Ministry policy students are required to take 9 General Education credits and 6 communication credits

Students are required to take 5 general education courses:

Three General Education Courses “GEN ED”

FDMG 1000 Dining for professional success = 45 hours

BEVR 1005 Beers and Spirits = 45 hours

GEN ED elective = 45 hours

Plus two mandatory classes

WRIT 1000 Reason for writing = 45 hours

COMM 1000 Communication = 45 hours

= Total of 225 hours

This is reduced from the overall hours.

Proposed Delivery Model

Patrick Hersey & Roland Hofner reviewed program descriptions for Chef Training and Baking & Pastry Arts Management

Year 1 Culinary Skills - Chef Training- 19 courses

1. Sept- Dec, Semester 1, 15 weeks in college
2. Jan-Apr, Semester 2, 15 weeks in college
3. Graduation

Baking & Pastry Arts Management – 16 courses

- *developed based on the recommendation from the first Industry Panel meeting*
- 1. May- Sept, Semester 3, 15 weeks in college
- 2. Sept-Dec, Semester 4, 5 weeks industry experience (externship)
- 3. Jan-Apr, Semester 5, 15 weeks in college
- 4. Graduation

✓ All attendees in favour of program delivery model.

Experiential Learning

Externship 175 hours unpaid

Sept- Dec, Semester 4, five weeks industry experience - externship

Focus group loved the timing of the externship because during September and December the industry is busy and students would gain from some great experience

✓ All attendees in favour of externship.

Marketing Ideas for the Program

Ideas were shared around methods of promoting the program;

- Speak to current students
- Word of mouth
- Promote at culinary competitions
- High school visits, discuss career opportunities
- Social media – it's the trend now, gets people talking, free!
- Display student work around college
- Get people excited, do taste tests , give simples in demo classes to current students
- Have industry people come in as guest speakers
- Use college's marketing department
- Use the local industry as your marketing

Recommendations

Roland Hofner asked the focus group; “Have we met all the recommendations from our first meeting?”

- The group confirmed that great work was done. They all approve of this new program and want the college to continue with the next stages
- The group did identify some issues with the name “Baking & Pastry Management” We will review this with the college team
- Course material should focus on new trades of organic and direct trade products – sustainable products

Follow Up/Next Steps

We will take all recommendations from this meeting:

Meet with the College Committee in October

Submit to Ministry of Training, College and Universities (MTCU)

Submit for funding

We will hopefully have some news by January 2014

Meeting adjourned at 8:30pm

➤ **Attendees who were absent from the meeting sent responses by email;**

Andrew Gallant, Metro Bakery -

“I have read the Minutes of our last meeting and the proposals for our next meeting. I am unable to attend the September 18th meeting, but give my complete approval to continue in the next stages. I appreciate the amount of time and effort you have made in achieving this goal, continued success”

7.03 External Focus Group

Meeting suggestions September 15th, 2013

Recommendation	Response
Include: Material should focus on new trades of organic, sustainable and direct trade products	recommendation are included in curriculum; Bake – 1002 Bake Theory BAKE –XXXX Advanced Bake Theory FDMG – 1029 Food Theory 1 FDMG-1064 Purchasing & Menu Planning FDMG – 1002 Basic Food Preparation1 FDMG – 1003 Basic Food Preparation 2 BAKE – 1001 Basic Bake Practical BAKE – 1004 Bake Practical 2 BAKE – XXXX Bread and Yeast Production BAKE – XXXX Pastry and Desserts BAKE – XXXX Cake Craft BAKE – 1007 Patissier Bake Practical FDMG – 5003 Facility Design BEVR – 1005 Beers, Spirits

It is to add this point:

More than 50 % of all products presently purchased and used in all practical food labs offered by the School of Tourism and Hospitality are either organic certified, covered under a controlled “Food Stewardship” producer, directly bought from producer, purchased within a 100 km radius or sustainable in one form or another.

It is a growing interest of our staff and faculty to source availability of sustainable products in order to increase the% of sustainable products used in practical labs.